

You Can Sell Your Hams If You Make Them Right See p. 28

Vol. 73

THE

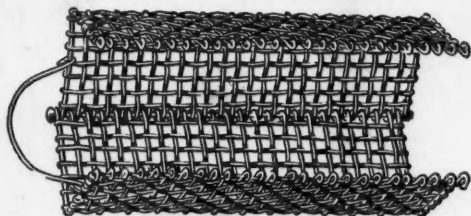
NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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SEPTEMBER 5, 1925

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The Perfection Two Pin Sausage Mold

Square Loaf Sausage—Molded in a Two Pin Perfection Sausage Mold

will save you money in your sausage-making. Consider its simple use.

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Sausage Mold Corporation, Inc.

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Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.

Manufacturers of the
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Goods for Export and Home
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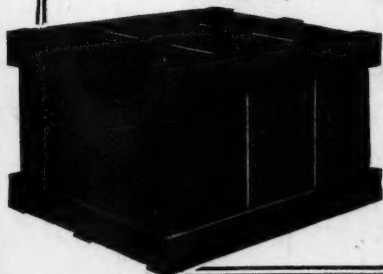
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PACKING HOUSES:
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Nabco, Veneer, Wire-bound Boxes for Strength—Security



Save in Freight Save in Handling
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Send us your specifications now and
we will prove to you how to save from
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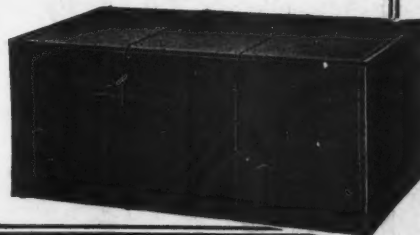
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"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)

and

Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

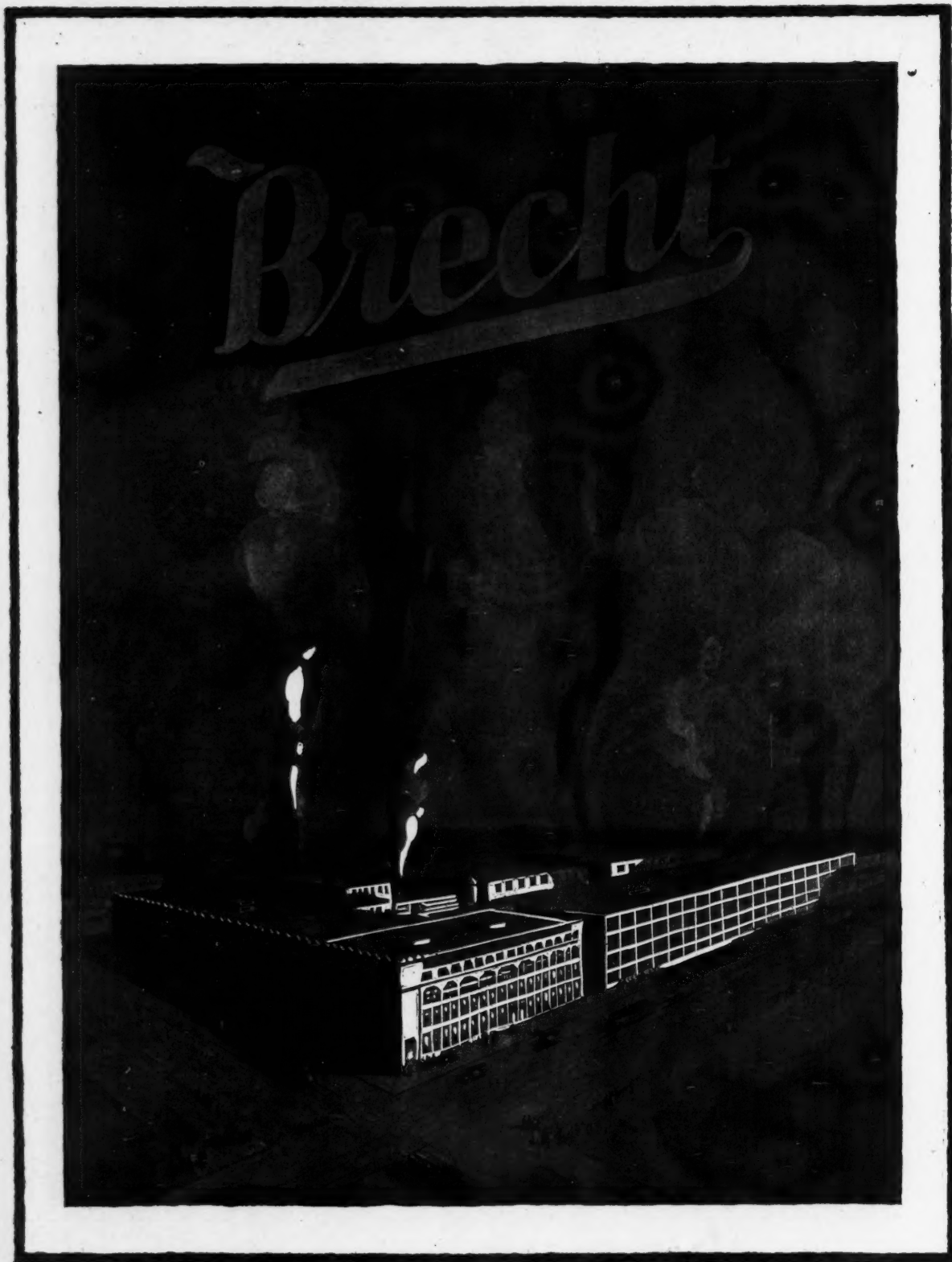
MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
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"Stick to the Price List"—A Good Sales Slogan

Salesmen's Page
this week is p. 30



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TO the meat and allied industries the name BRECHT has stood for maximum quality at minimum cost for over 70 years. You can always rely on Brecht stability.

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Established 1853

Cass Ave., St. Louis

Makers of:

Brechold Mechanical Refrigeration.

The Brechold Line of Cooling Rooms and Freezer Display Counters.

The Crescent Line of Sausage Making Machinery.

The Brecht Line of Lard Pails.

Complete equipment for Butchers and Packers.

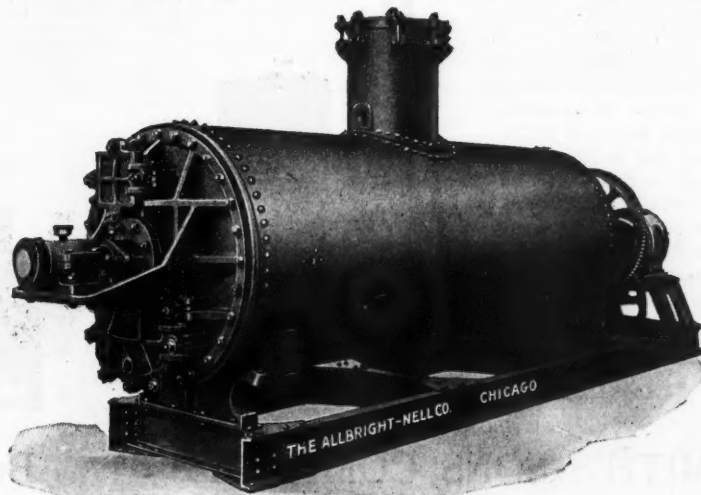
"We keep faith with those we serve"

QUALITY

ANCO

SERVICE

LAABS' Sanitary Rendering Unit Is Proving a Great Success



No. 182
Process Patent Applied For

The rendering of animal products is being very successfully carried on by the Laabs' Sanitary Rendering Process, by combining cooking with steam and drying in vacuum. By this process dry cracklings are produced and the fats easily obtained by pressing.

Animal products do not require grinding or cutting in small chunks, but only need to be cut so that they will pass into machine, illustrated above, through 18" diameter dome. After materials have been processed they are easily handled by either hydraulic or expeller type presses.

All gases and obnoxious odors are under complete control all of the time and are eliminated.

ADVANTAGES

1. Produces better finished products.
2. No grinder or crusher is required to prepare the bones or other products for melting or cooking.
3. The digesting of the products, in the presence of 50 lbs. of steam pressure, is done without damage to the fats.
4. Drying under vacuum, with temperature control, makes the highest quality fats of bleachable grades.
5. The low temperature of drying in vacuum leaves all the albuminous substances in the crackling, and thereby produces a higher percentage of ammonia value in the cracklings.
6. Bones are softened by the steam cooking and are handled easily by either hydraulic or expeller type presses.
7. All steel construction.
8. Absolute, perfect control of sanitary conditions.
9. Less labor to operate.
10. Less cost to operate.
11. Lower cost of initial installation.
12. Occupies less floor space.

Let Us Assist You in Determining Your Requirements

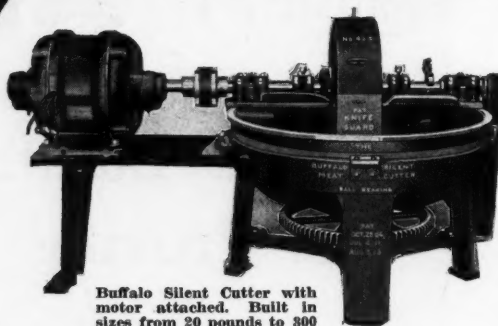
THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

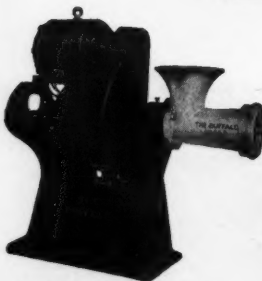
CHICAGO, ILLINOIS

VALUE!

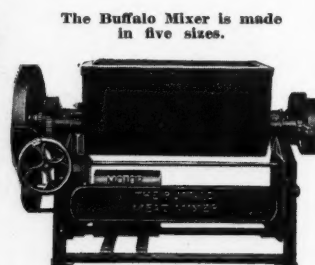
VALUE is built into Buffalo sausage-making equipment of all kinds—Buffalo Silent Cutters, Buffalo Grinders, Buffalo Mixers. Value is in their ability to do most work at lowest cost—to produce a higher quality of sausage. The superior design, material and workmanship show in the fact that Buffalo machines last a lifetime at practically no expense for upkeep. Buffalo machines are used by most all the large Packers and Sausage Manufacturers throughout the world.



Buffalo Silent Cutter with motor attached. Built in sizes from 20 pounds to 300 pounds capacity.



Buffalo Grinder Model 66B with motor. Capacity 9000 pounds per hour. Made in four sizes.



The Buffalo Mixer is made in five sizes.

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We make
a complete line
of stock and
special equipment.
Let us design it
for you—
one fixture or a
complete outfit,
plain or elaborate.



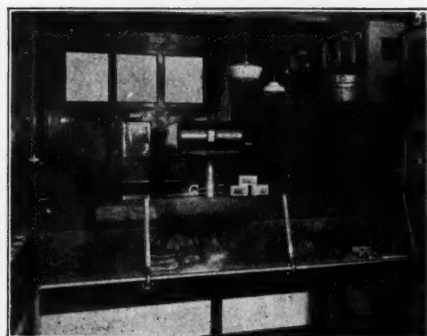
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Top Display
Counter Refrigerators
attractively display
meats
and other foods
while kept in
sanitary condition
under
refrigeration.



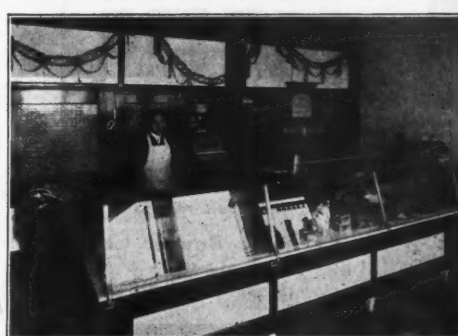
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the lowest possible
temperatures
at the most economical
cost whether ice or
electrical refrigeration
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Display of foods in
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makes possible a quick
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yet contents are in easy
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can be removed and
served with minimum
effort and **WITHOUT**
STOOPING, assuring
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We solicit your
inquiries—ask for
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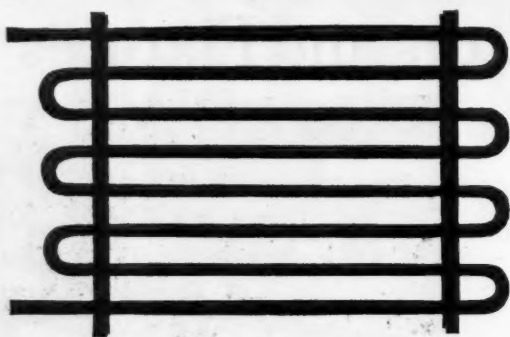
Cincinnati Refrigerator and Fixture Company

Woodwork Department of The Cincinnati Butchers' Supply Co.

1972-2008 CENTRAL AVE.



CINCINNATI, OHIO



PITTSBURGH COILS

FREE from pipe fittings means free from leakage. These continuous, electrically welded Pittsburgh Coils provide the most satisfactory method of coil construction for all refrigeration purposes. Tested under air pressure while submerged in water.

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Simply send us blue print or rough sketch.

CORK INSULATION

There is a good reason why experienced engineers, architects, and owners have been favoring us with their business and why they specify "Crescent" (100% pure) Corkboard.

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An Ideal Meat Salt

The dry, loose flakes of Diamond Crystal will not harden in the barrel. When used in your meats they dissolve rapidly, penetrate thoroughly and evenly, and give you a mild, uniform cure. These facts have convinced many packers of high-grade meat products that it pays to use only Diamond Crystal Salt.

We are prepared to prove this to you by a practical demonstration at your plant.

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St. Clair, Mich.

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"The Salt that's all Salt."

A Guaranteed Water Supply for Packing Plants



Layne engineers contract to construct a well and deliver you an operating well system producing a guaranteed quantity of water on a basis of Water Or No Pay.

The Layne high capacity pump is the most economical equipment to pump all the water any well will produce.

Bulletin on request

Layne & Bowler Co.
Memphis, Tenn.
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The Adelmann Seamless Monel Boiler

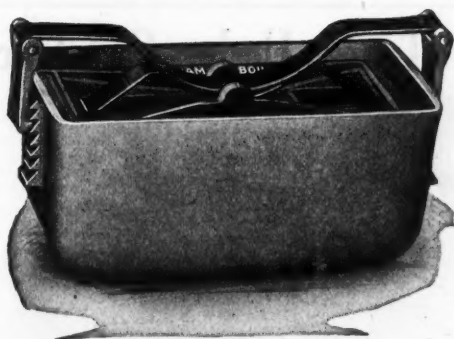
Complying with requests from several packers for a Ham Boiler of Monel Metal, we now offer same in two sizes.

They are deep drawn from Monel Metal Sheetstock, highly polished, requiring no retinning or other treatment of any sort.



Patented June 17, 1924
No. 2B Capacity 10-14 lbs.
No. 3B Capacity 14-18 lbs.

For the Products of Fine Butchery The Adelmann Meat Loaf Pan



The yielding spring pressure produces a solid loaf of better appearance.

Manufactured in three sizes

M-1, Capacity 5 lbs.
M-2, Capacity 8 lbs.
M-3, Capacity 12 lbs.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory: Port Chester, N. Y.

The "Enterprise" No. 1156 Chops 3,000 Pounds an Hour

For the sausage maker or packer who desires this capacity, here is the ideal chopper.

The distance from ring to floor is 26½ in. Permits carrier to be run under chopper.

Fitted with 7½ h. p. motor, it is a fast, power machine.

The No. 1156 is economical to operate and high in production efficiency.

Four plates furnished with each machine, one fine, one medium, one coarse, and one knife for cutting fat. Also three knives and one fat knife.

No matter what your chopping problems may be "Enterprise" experts can help you.

Our fifty years' experience is at your disposal.

Send for catalog showing the entire "Enterprise" line.



THE ENTERPRISE MFG. CO., OF PA.,
Philadelphia, U. S. A.

No. 1

Schneider's "RED HOT"

Branding Irons

are

**Wearproof
Non-Corrosive
Foolproof**



No. 24
For Meats or Woods

Let
your
next
brander
be
Schneider's
"Red Hot"
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There is a "Red Hot" brander for every use.

Our price will interest you. Write

Geo. J. Schneider Mfg. Co.
2533 Hillger Ave., Detroit, Mich.

Our 1925 Type Ham Retainer



Write us today for prices

A. Rispel & Company

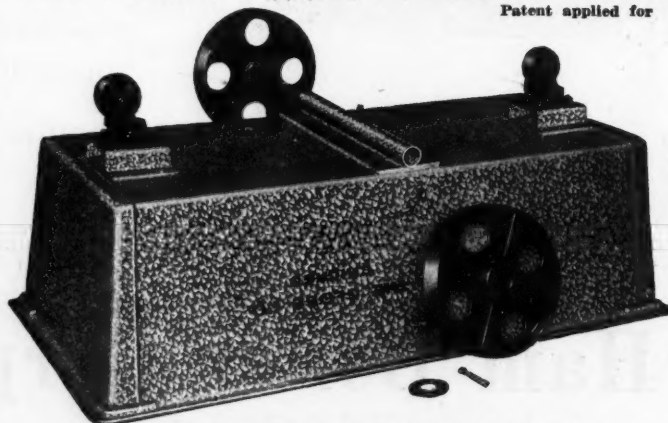
Manufacturers of many types and sizes of Ham Retainers

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The Globe Truck Under-Construction

Patent applied for



All Globe Constructed Trucks Eliminate
All Bolts and Rivets From Body

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822-26 W. 36th Street, Chicago

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concerning

Airoblast Smoking Equipment

We are pleased to announce that we have appointed

B. F. Nell & Co.

**620 W. Pershing Road
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exclusive agents for the manufacturing and selling of

Airoblast and Crane Oilgas Smoking Equipment.

They will in future solicit all business, and on account of their exceptional facilities will be able to give even better service than heretofore rendered.

We heartily thank you for your cooperation in the past, and we earnestly invite the continuance of same with B. F. Nell & Co.

AIROBLAST
*The Modern Method
of Smoking Meats*

3948 South Hamilton Avenue, CHICAGO



A commercial product of highest quality.
Manufactured especially for the refrigeration trade.

Booklet on Alkalinity—Ammonia Leaks
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Stocks in principal Commercial Centers

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Midland Michigan
NEW YORK SAINT LOUIS

A Western Packer Uses
8
BANNON
SEPARATORS
WHY?

More Lard per Hog!

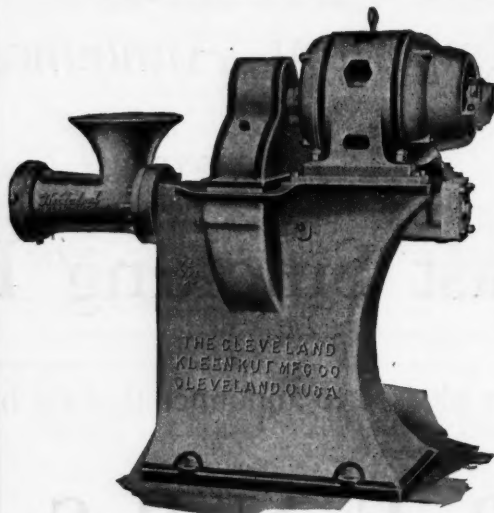
THE BANNON COMPANY, Ltd.
32 Illinois St. Buffalo

Standard 1500-lb.
Ham Curing Casks



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

The meat chopper that does more and better work and lasts a lifetime



The New No. 7E-Type-K Cleveland KLEEN-KUT Meat Chopper will truly chop twice as much meat as the average chopper. And too, its great power and ability to cut large pieces through a 1/4-in. hole plate is further evidence of the advantages obtained in its installation.

There are no bearing troubles possible with this machine, as the large roller bearing is in the rear, far away from the harmful meat juices and particles.

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The Cleveland
Kleen-Kut
Manufacturing Co.
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The Clean Cut Tells the Story

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The favorite with packers for many years, and just as popular now as when they were first introduced. Made in a number of different styles and sizes.

THEY ARE STANDARD

Buy Foster Bros. Splitters from your supply house.
If they cannot furnish them write to us direct.

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SMOKED SALT

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THE SMOKED PRODUCTS COMPANY

100 to 120 Culvert Street, Cincinnati, Ohio

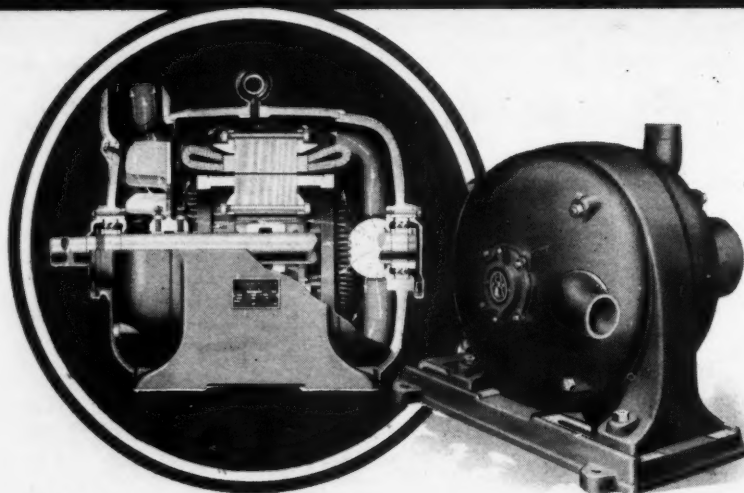
FAIRBANKS-MORSE



Pioneer Manufacturers
OF
ball bearing motors

A 770





Totally enclosed — self ventilated

Fairbanks - Morse Betterments

- High efficiency.
- Capacity for sustained overloads.
- Dust-proof bearings.
- Grease lubrication that prevents oil soaked insulation.
- Lubricated only once a year.
- No shaft wear.
- Insulation that does not harden and crack.
- Exceptionally rigid frame construction.
- Jointless squirrel cage rotor winding.

Guaranteed by
FAIRBANKS-MORSE

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Fully protected from dust or dirt, sharing in the many basic advantages that are common to all Fairbanks-Morse Motors, the Type E-H is certain to more than meet the most trying operating conditions.

This motor so greatly reduces the fire hazard that it is recommended by the Mutual Fire Prevention Bureau for use in mills and elevators for minimum insurance rates.

Fairbanks-Morse Alternating Current motors, with ball bearings as standard equipment, are built in sizes from one-half to 500 horsepower for general purpose and special applications. A letter to Fairbanks, Morse & Co., 2060 Northwestern Ave., Indianapolis, Ind., will bring complete information.

FAIRBANKS, MORSE & CO., Chicago
Manufacturers of Electrical Machinery,
Oil Engines and Pumps.

25 branches throughout the United States, each with a service station.

FAIRBANKS-MORSE

motors and generators

Fairbanks-Morse gave the ball-  bearing motor to industry

Scrupulously Clean — Sturdily Made Lithographed, Coated or Plain Tin



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Such cans as these are worthy containers for your product. They are the surest guarantee of satisfied sales for jobber and retailer. They stand up to their job from your plant to the consumer's kitchen.

Put your needs up to Wheeling.



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WHEELING, W. VA.

Wheeling

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Complies with B. A. I. Requirements *The King of Nitrates* *Write for Prices Immediate Deliveries*

Double Refined Nitrate of Soda
Prompt Shipment

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if you are seeking increased sales volume—if you seek to maintain the goodness of your sausage meat. Use this "better-looking" paper package—it protects its contents—keeps it fresh and clean. This package increases sales volume for every user. Sizes: one ounce to ten pounds. Send for samples and package suggestions.

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That Sells Its Contents*

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When you think of Baskets

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LIGHTEST STRONGEST BEST

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The Stockinet Smoking Process



**Saves
Labor
Trimming
Shrinkage**



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance.

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Why Not You?**

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Thomas F. Keeley, Licensor

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**The UNITED STATES
CAN Co. CINCINNATI**

**Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums**

**Our customers are
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**We originate and
design labels that will
sell your goods**

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Why in the Name of Common Sense

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The Hottmann Machine Co., 3323-3343 Allen St., Philadelphia



Helping You Speed Up Shipping Room Movement

THE packing industry has, in Pioneer Wirebound Boxes, the handiest, hence the speediest, method of packing its product.

This is true even when the boxes are closed and the wires twisted by hand. Perceptibly greater speed is possible with our Power Twister, which is loaned to Pioneer purchasers.

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SAUSAGE CASINGS**

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SAWDUST SALES COMPANY
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Street,
Chicago, Ill.**AUSTRALIAN
Sheep and Beef
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Dried Gut**

THE CASING HOUSE

Hog Casings

**Narrow
Medium
Wide**

BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

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BUENOS AIRES**

**CHICAGO
HAMBURG**

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Patent Casing Company

617-23 W. 24th Place, Chicago, Ill.

*We buy and sell all kinds of
Sausage Casings*

Our Specialty:

Sewed Casings manufactured
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The Pioneers of Sewed Casings



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*Cleaners and Importers Sheep
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**Two Pickling Vats
for Price of One**

"Ideal" Storage Vats—for pickling and curing meat

United Cooperage Co., 1115 Fullerton Ave.
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Orders given prompt attention

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Spices for Meat Packers

CHICAGO, ILLINOIS



THE OHIO SALT CO.

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PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

See pages 64 and 65 for Classified Advertisements.

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BEEF
SHEEP
CASINGS
M. BRAND & SONS
NEW YORK**

SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1853

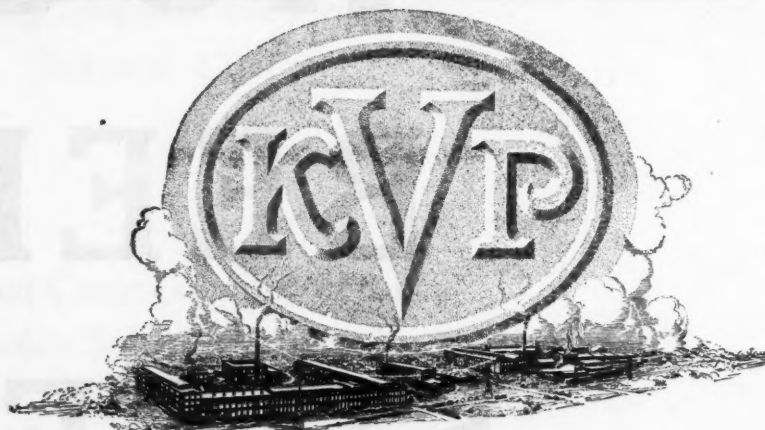
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General Electric Co.
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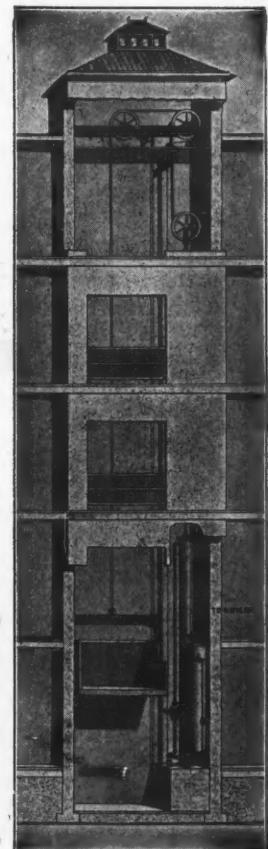
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No. 10

Saving Money on Income Tax Returns

Another Pointer for Packers and Meat Men Who Use Motor Trucks —Deductions for Trade-In Losses

Not very much thought is being given to income tax returns at this season.

But packers and meat dealers should always try to keep their books in shape, so there will be just as little trouble as possible when the time comes for making out tax schedules.

Every item on which tax returns can be saved is important to the taxpayer. Very often he overlooks apparently small matters, which in the aggregate increase his tax materially.

In the following article attention is called to one important item where tax expense can be saved. This is in the trade-in on cars and trucks used for business purposes.

If the amount allowed for an old car or truck on the purchase price of the new one shows a net loss, after proper deterioration has been charged off, the amount of this loss can be regarded as an expense and a deduction made on the tax return.

Here is the way the matter is handled in detail, as outlined by an income tax expert of long experience. Read it over carefully. It may be the means of saving you some money next March.

Are "Trade-In" Losses Deductible?

By W. B. Swindell, Jr.*

Packers have had their share of tax problems from the very beginning of the federal income tax laws.

One point which has bothered them a great deal is the question of how to treat "trade-ins" on their business automobiles and trucks.

Now comes the new United States Board of Tax Appeals and clears the atmosphere and shows the way trade-ins should be handled for tax purposes.

According to the Board, they are not to be considered as exchange of "like property", in which no gain or no loss is recognized. A great many people have

contended that trade-ins do represent such "exchanges." Considerable confusion has been the result.

Trade-In May be Recognized.

Packers and other meat men have been variously advised as to the proper course to pursue. But the Board of Tax Appeals has decided that a trade-in such as mentioned here is a case where a gain or loss may be properly recognized.

The trading-in of an old car or truck for a new one does not come under the classification of "exchanges of like property", where no gain or no loss is recognized. If it were such a transaction, there would be a gain or loss only when the property is finally disposed of by a sale or an exchange for entirely different property.

Just what does the Board's decision mean? An example will best illustrate.

An Example for Packers.

A meat man trades in a truck which cost him \$1200. He has had the truck for 2

years and has taken 25 per cent depreciation a year or \$300. Two years, at \$300 is \$600. This leaves \$600 of the cost of the truck, not charged off.

The truck is exchanged for a new one worth \$1600. The truck company allows only \$400 on the old truck. The difference of \$200 between the undepreciated cost of the old truck, which is \$600, and the trade-in value of \$400, is deductible as a loss.

A word as to the actual accounting or bookkeeping entries proper in such cases. Accounting for "trade-ins" is a very important step for the many branches of business which make such exchanges.

The packing and meat industries use large numbers of trucks and automobiles. They are subject to very hard usage, and as a result there are frequent trade-ins of old trucks as partial payment for new ones. Experience shows that in the majority of cases a loss results.

Accounting Must be Accurate.

It is therefore very important to apply the correct accounting principles in order to clearly reflect the facts and establish the loss to the satisfaction of the government. If an accurate record is not kept of the date of acquisition, cost and depreciation sustained on every one of the vehicles, it will be a difficult matter to establish the correct gain or loss on a particular transaction.

Since there is considerable doubt in the minds of some people as to the proper way to treat the matter, a few illustrations may help.

In January 1922, a concern buys two auto trucks for \$1,000 each. In the last of December, 1923, the trucks are traded in for two new trucks of the same type, costing \$1,000 each.

How to Make the Entries.

The following entries are suggested to record the transactions properly.

To record the purchase of 2 new trucks at \$1,000 each.

Auto Trucks	\$2,000
Cash	\$2,000
Depreciation sustained for the year	

Keep Books Up to Date

One way to avoid trouble with income tax returns is to keep books in such shape that taxable items can be readily drawn off.

Your accountant should know at a glance what items can be deducted, and on which ones tax must be paid.

Every bit of new information available throughout the year will help to make the job easier when the busy time comes.

You don't want to pay tax on something that is already an expense to you!

See that your accountant is on the job all the time, watching to save you money.

Here is one example.

1922, which is figured at 25 per cent.

Depreciation	1922.	
Reserve for depreciation.....	\$500	\$500
Depreciation sustained for the year 1923,		
at 25 per cent.		

Depreciation	1923.	
Reserve for depreciation.....	\$500	\$500

To record purchase of new trucks costing \$1,000 each. Old trucks traded in for allowance of \$250 each, or \$500.

Auto Trucks (new trucks).....	\$2,000	
Reserve for Depreciation	1,000	
Profit and Loss	500	
Auto Trucks (old trucks).....		\$2,000
Cash		1,500

To the person accustomed to making entries or supervising such work, the journalizing just shown will be self-explanatory.

The gain or loss is determined by deducting the allowance from the cost after depreciation has been taken off. The allowance received is properly considered the same as a sale for that much cash. Had the allowance been greater than the cost less depreciation, a taxable gain would have resulted.

If the "deals" just mentioned were treated as exchanges, where no gain or loss is recognized, the excess of the depreciated cost over the trade-in allowance would be left in the cost of new trucks. In this way the account would contain amounts that would not represent asset costs.

In the illustrations used, the entire cost of a truck traded in is removed from the Trucks Account, just the same as if the transaction were a cash sale.

Points to Remember.

Two points may profitably be borne in mind in accounting for gain or loss from trade-ins.

First: Where the depreciation taken—plus the allowance received—exceeds the cost, the difference is a taxable gain.

Second: Where the cost exceeds the depreciation taken—plus the allowance received—a deductible loss is sustained, measured by the difference.

*Mr. Swindell is a member of the firm of M. P. Snow and Company, public accountants and tax consultants, Chicago.

Big Men for Packers' Convention

Meat packers who come to attend the Twentieth Annual Convention of the Institute of American Meat Packers, to be held in Chicago from October 19 to 21, not only will hear many timely discussions of important packinghouse subjects by experts in the industry, but also will have the opportunity of hearing some of the foremost men in America discuss industrial and educational topics of outstanding importance.

Charles M. Schwab, one of the most

interesting figures in American industry, will be one of these men. There will be several others.

Mr. Schwab's life reads like a romance. It typifies the lives of many famous Americans who, starting at the bottom of life's ladder and climbing slowly but steadily, have reached the uppermost heights of success.

Born in Williamsburg, Pennsylvania, in 1852, Mr. Schwab, as a boy, drove stage for the five miles from Loretto to Cres-



CHARLES M. SCHWAB.

Chairman of the Board of the Bethlehem Steel Company, who will be one of the speakers at the Public Conference on Education and Industry, to be held in connection with the Twentieth Annual Convention of the Institute of American Meat Packers, under the joint auspices of the University of Chicago and the Institute.

son, Pennsylvania. Then he entered the employ of the Carnegie Company as a stake driver in the engineering corps of an associated company, rising soon to chief engineer and assistant manager, positions which he held from 1881 to 1887.

It was only another step up the ladder to the superintendency of the Homestead Steel Works. From there the ladder led to the presidency of the Carnegie Steel Company, Ltd., and, at the end of a four-year period, to the presidency of the United States Steel Corporation. This was in 1901.

During the war Mr. Schwab was Director General of Shipbuilding for the United States Shipping Board Emergency Fleet Corporation.

In addition to his present office as chairman of the board of the Bethlehem Steel Company, Mr. Schwab is extensively interested in various banking, mining, and manufacturing enterprises.

Mr. Schwab will discuss the outlet for "The Metal Industries" at the Public Conference on Education and Industry, which will be held on Wednesday, October 21, in connection with the Institute's annual convention and under the joint auspices of the University of Chicago and the Institute.

Other speakers of outstanding importance and international reputation will appear in connection with the twentieth annual convention. They will discuss the outlook for the world, for business and for the different industries represented. Many industrial leaders and distinguished educators are expected to attend.

PHILADELPHIA TRADE OUTING.

The provision trade of Philadelphia, as represented by the Provision Section of the Philadelphia Commercial Exchange, is planning a big outing and program at the Bala Golf Club on September 22. There will be a golf tournament with \$500 worth of prizes in the afternoon, and a dinner in the evening at which two prominent packinghouse leaders will speak.

John F. Felin is planning the golf tournament and James Rawlinson is in charge of the entertainment. The banquet is in charge of B. C. Dickinson. Chairman John J. Felin of the Provision Committee announces the following committees for the event:

Speakers and Executive Committee—B. C. Dickinson, Chairman, Louis Burk, Inc.; F. Marion Hall, John J. Felin, J. J. Felin & Co.; Paul March, A. H. March Packing Co., Bridgeport, Pa.

Golf Tournament Committee—F. C. Rogers, Chairman; F. G. Vogt, F. G. Vogt & Sons; Frank Weiland, V. D. Skipworth, Wilson-Martin Co.

Banquet and Entertainment Committee—James Rawlinson, Chairman; Robert Owthwaite, Frank C. Reed, George W. Casey, Wilmington Provision Co.; James S. McVey.

Transportation Committee—W. T. Riley, Chairman; Frank Lavin, William Hyland, Adam Hausmann.

What is "back-packing," and how are meats held in cure under this method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Steps Forward in Meat Practice

Modern Devices and Ideas Which Help Packing Industry to Keep Up With the March of Progress

VII—A Collection of Ideas

The meat packing industry can make progress only as fast as its personnel.

Practically all worth-while improvements in plant practice originate in the mind of some keen operating man who is able to think beyond his daily task. The more thought packinghouse employees give to improving their work or their methods, the faster is the progress of the industry.

In recent years the men in the packing plants, and especially the men on the floor who do the work, have been devoting a great deal of thought to methods of improving operations, bettering yields or increasing profits. The result is that big strides have been made in bringing out new devices and improvements. Many of these have been of inestimable value.

During the past two years the inventive genius of the men in the trade has been stimulated still further by the Prize Idea Contest of the Institute of American Meat Packers. Hundreds of ideas and plans have been submitted in these contests from all parts of the country. Many of the most outstanding of these have been described and illustrated in THE NATIONAL PROVISIONER.

In this issue four more ideas submitted in the 1924 contest are described. They cover many phases of plant operation, and include a device for transferring beef carcasses from one rail to another, an improved hide sweeper, a sausage stuffing horn and a tongue skinning device.

All of these ideas received an award, by which their inventors gained recognition for their contribution to the progress of America's great meat packing industry.

Four Good Operating Ideas

Handling Beef Carcasses.

A device whereby beef carcasses may be transferred from the storage rail to the idle rail, thus making possible a saving of labor, won a second prize for M. Canning of Denver, Colorado, in the Institute's 1924 Prize Idea Contest.

In addition to saving the labor of switching and transferring the carcasses from one rail to the other, the inventor claims that his device eliminates the danger of depreciation in the beef and reduces the possibility of a side of beef, a trolley, or a hook dropping on and injuring a workman.

The inventor points out that this device can be operated easily by one man.

A New Hide Sweeper.

A hide-sweeping device calculated to be

of benefit to both the packer and the tanner was one of the ideas which tied for second prize. It was presented by W. E. Mullins, of Ottumwa, Iowa.

This machine is constructed of an angle iron frame and is equipped with endless chains which operate power brushes. The brushes are composed of willow sprigs and rotate at a speed of 400 revolutions per minute.

The inventor says that the sweeping of hides by this machine will relieve the packer of the two pound tare now allowed, will give the tanner cleaner hides to handle, and will make it unnecessary for the packer to pay freight on any dirt or salt that may accumulate on the hides.

New Sausage Stuffing Horn.

A stuffing horn for sausage which, it is claimed, obviates the need of inspecting sausage and which is said to improve the appearance of the sausage was one of the ideas that won an award of merit in the 1924 contest. It was submitted by L. Standlee, Fort Worth, Texas.

The horn is especially constructed for stuffing frankfurts into hog casings.

Keeping Out Air and Water.

It is pointed out that, in flushing and washing casings, air and water often get inside and pass into the product as the casings slip from the horn. The outside of this special horn is, therefore, grooved and the grooves act as passages through

which air and water are forced out by the intruding sausage.

Thus water and air are prevented from getting into the meat inside the casing, and the stuffed sausage is said to present that full, plump appearance so much desired by the trade.

Mr. Standlee was born of Scotch-Irish parents in Louisiana and at one time taught school. He started packinghouse work with Swift & Company at Fort Worth in 1905.

For a number of years he had supervision over the smoked pork and smoked beef, domestic and dry sausage, boned, boiled and baked hams, tripe, pork feet, pickled trimmings, and the sliced bacon departments. Many labor saving arrangements, especially constructed for the department which they served, were installed during his management. He took a prominent part in perfecting condensed chili as a packinghouse product.

Skinning Pigs' Tongues.

Among the awards of merit granted was for a tongue skinning device submitted by Martin D. Levy, formerly of Schaffner Bros. Co., Erie, Pa.

This is an invention for removing the skin from pig tongues, the hair from calf heads, etc. This is done by attaching a wire brush to an ordinary bone and tooth removing machine on an extended shaft, whereby the tongues, after being scalded, may be skinned by application of this revolving wire brush.

It is claimed that this does excellent work in taking off every particle of skin from the tongues without bruising the meat. The tongues afterwards are placed in cold water and allowed to chill thoroughly before being placed on racks for further chilling.

Also Dehaire Calves' Heads.

The revolving wire brush is also used in dehaire calves' heads. The calves' heads, after being rubbed with a rosin preparation on the hair side only, are scalded, then put to the brush, and may be dehaired very efficiently.

The inventor, Martin D. Levy, entered the employ of Berth. Levi & Co., New York, in 1900, and continued until 1913, when he was requested to co-manage the business of M. Zimmerman Company, New York.

In 1916, he entered the firm of Schaffner Bros. Co., Erie, Pa. as general superintendent and purchasing agent, and just recently returned to the casings trade by going back to Berth. Levi & Co.

FRENCH TAX WILL BOOST MEAT.

A French tax, which it is claimed by butchers in that country will increase the price of meat, has been imposed on imported live animals and meats according to weight. This tax is to take the place of the proposed tax of 1.3 per cent turn-over tax which was to have become effective October 1, 1925, and was based on the sale of live animals or imports of fresh or refrigerated meats. The new tax will be 2.6 per cent of the value of the meat or animal, whereas under the tax originally proposed the tariff would have been only half this amount.

Saved Money on Shrink

What packers and meat manufacturers think of the service rendered by THE NATIONAL PROVISIONER through its "Practical Points for the Trade" page and its Free Information Service is shown in the following letter, which is from one of the best-known and smartest provision manufacturers east of the Ohio river. They write:

We want you to accept our sincere thanks for the Smoked Meat Tests you and your Technical Department have made up for us.

We have given this a thorough try-out and find it far superior to the one we were using in the past.

Through the method you suggested we now know just exactly where we stand, and through your shrinkage guide we were enabled to get ourselves in line as to what is considered a normal shrinkage.

Have you used this service, Mr. Meat Man?

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

What Export Terms Mean

A Chicago exporter discusses Liverpool prices on meats and the net return to shipper here. He says:

Editor THE NATIONAL PROVISIONER:

Regarding your conversion of sterling prices to f.o.b. loose, Chicago prices, appearing in a recent issue of THE NATIONAL PROVISIONER, the amount you give does not seem to me to be ample.

Liverpool quotations are always, unless I am greatly mistaken, Liverpool terms, and these terms figure around 40c.

For instance, take hams at 110s Liverpool, based on a 30-day tenor draft, equals per 112 lbs. over there \$26.29, or per 100 lbs. \$23.47.

From this make the following deductions:

Boxing	\$0.50
Inland freight56
Tare, about 18-20 per cent.11
Ocean freight50
Tare10
Insurance03
Brokerage, 1 per cent.24
Liverpool terms40
	<hr/> \$2.44

Icing will have to be done during certain seasons, average figure

..... .10

Total deductions\$2.54

Deduct this from \$23.47 and the equivalent, loose, Chicago, is \$20.93.

Selling c.i.f. is a different proposition. In this case Liverpool terms are eliminated, so that the deductions are 40 cents less.

On lard, the quotations are Liverpool terms also, and trading in the ring there, at the present price of lard, costs close to 50c per 100 lbs., so that selling in the ring there and selling c.i.f. means a difference of 2s, or a little more.

Of course, I am open to correction on my calculations, and if out of line, no doubt some one will correct my figures.

Different Terms Explained.

It is agreed that there is quite a difference between Liverpool terms—that is between Liverpool spot prices and c.i.f. Liverpool prices.

It is a common custom to deduct 2s from Liverpool spot prices in order to arrive at about the equivalent of c.i.f. Liverpool prices. The correspondent accomplishes the same result by adding 40c to his expense items.

Liverpool spot prices, or "landed terms," as they are frequently called, entail payment by the seller of a number of minor items of expense in connection with the landing of the goods. They also usually carry with them sales at actual net landed weight, whereas c.i.f. sales allow a tolerance for shrinkage in weight according to the time of year when shipped, and also the method of shipping.

Under landed terms, therefore, the seller only gets paid for the actual weight delivered, and as shrinkage in transit is almost inevitable, this means somewhat of a loss to the seller.

Interest on Overcharge Claims

An Ohio packer writes:

"We have filed a number of claims to recover overcharges in freight on shipments to and from our plant. In some cases the railroads held this money two years. They insist upon our paying their bills within 48 hours. Can we not force them to pay us interest on our overcharge claims?"

This packer may properly insist upon the payment of interest on any overcharge arising from an error in rate, weight or classification. This interest is to be figured from the date of the collection of the freight by the carrier.

Where the carrier makes a refund within 30 days of its collection the packer is not entitled to interest, as this has been interpreted as a cash transaction.

B. F. NELL TAKES AIROBLAST.

Negotiations were recently completed whereby B. F. Nell & Company, 620 W. Pershing Road, Chicago, have taken over the manufacture and sole selling rights of the well known Airoblast and Crane Oil-gas smoking devices.

The Airoblast Smoking and Ventilating System has been on the market a great many years, and as evidenced by its list of users, which includes a great majority of the progressive packers and sausage manufacturers in this country, stands out pre-eminent as the most efficient, economical and modern method of smoking meat and meat products.

The Crane Oilgas Smoking equipment was originally designed and built to satisfy a long-felt want among the meat packers who were some distance from a supply of gas. However, the use of this appliance has met with such success that in some cases it has replaced gas as a heat-producing medium. The best evidence of the excellent work done by the Crane Oilgas Smokers lies in the fact that nearly forty per cent of the business secured has been repeat orders.

TRADE GLEANINGS.

The city of Texarkana, Tex., is said to be considering the erection of a municipal abattoir.

Southern California Meat Company is building an addition to its plant at 3301 Vernon avenue, Los Angeles, Calif.

Farmers' Packing Company has been incorporated in Vancouver, B. C., with a capital stock of \$50,000.

A new cottonseed oil mill is being erected at Gomez, Palacio Durango, Mexico, by the Brittingham interests.

A new meat packing plant and abattoir is to be built near Wichita Falls, Tex., by Frank Svidlow, it was announced recently.

A new cottonseed oil mill is being erected in Childress, Tex., by a new company, of which C. C. Littleton, of Ft. Worth, Tex., is president.

Bolivar Cotton Oil Company has leased its cottonseed oil mill in Shelby, Miss., to the Refuse Cotton Oil Company, owned by the Southern Cotton Oil Co.

Aurora Packing Company has been incorporated in North Aurora, Ill., with a capital stock of \$100,000 by John T. Russell, Bruno Richter, and other well-known Chicago retail meat men.

A new cold storage plant is being erected in Pueblo, Colo., by the Nuckolls Packing Co., in connection with its packing plant. It is hoped to have the new structure completed by Jan. 1, 1926.

A new \$250,000 sausage plant is being erected at Ashland avenue and 37th place, Chicago, by the Acme Sausage Company. It is expected to have the plant in operation by November 1. The company is now located at 3733 South Ashland avenue.

Consumers Cotton Oil Company, operating 17 oil mills in Texas, has sold five of them. The mill at Itasca was sold to Woodall & Pendleton, of Hillsboro; the Gatesville mill went to J. A. Hallman of Gatesville; the mill at Hico was purchased by Randall Brothers, of Hico; the Hamilton mill was sold to T. A. Frants, of Hamilton, and the mill in Rotan went to J. W. Simmons, Jr., of Dallas.

MONEY IN RAISING HOGS.

"There's Money in Raising Hogs" is the subject of a 48-page pocket sized booklet issued by the Kansas City Stock Yards Co. The booklet is crammed full of good practical information for producing hogs on a commercial scale, and is distributed free of charge. The bulletin is an attractive and valuable contribution to the service being rendered by packers and marketing agencies to the livestock producer.

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for Animal By-Product Liquors*

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Swallowed Wrong Dope

Receipts of hogs at the eleven prin-
cipal markets of the country for August
indicate a decline of nearly a half
million from those of the same month
a year ago.

Receipts during the first eight
months of the year at these same mar-
kets are approximately 5,000,000 less
than in the same time last year. But
with the exception of the record years
1923 and 1924, and the war year 1919,
the receipts so far this year are the
highest for the same period in sixteen
years.

The much-discussed shortage of hogs
is not as real as it would seem. There
has been day-to-day evidence that live-
stock producers and the trade have
thought in terms of 1923 and 1924,
and not in terms of an average over a
period of years.

The packing industry has secured
its information on hog supplies
from sources that have the interest
of the producer primarily in mind.
Packers have accepted this, and have
not weighed the information in the
light of their own industry.

One of the important outlets for
American hog products is the export
trade. This has declined not only in
quantity but in value, in spite of the
higher level per pound of the product

sold. Exports of meats and fats were
more than half a billion pounds lower
in the fiscal year 1924-25 than in
1923-24. This was due in part to the
higher price of American products, and
in part to the increase in European
livestock supplies and imports of
cheaper meats in the form of beef from
South America and the Far East.

The Department of Commerce re-
ports a decrease of 20 per cent in our
shipments of lard, a 45 per cent decline
in bacon shipments and a 25 per cent
decrease in oversea sales of hams and
shoulders last year in comparison with
the previous year.

With all the propaganda that was
broadcast in this country of a shortage
in hog supplies, the buying public
should have been pretty well educated
to the fact that it would have to pay
more for its pork products.

But results show the public did not
feel that way about it. If the fifty
cents or a dollar allotted for the pur-
chase of meat for a given meal would
not buy enough pork, there was plenty
of moderate-priced beef or eggs and
other meat substitutes available.

Pork consumption in 1923 and 1924
demonstrated the fact that the public
will eat a great deal of meat when it
is within the reach of the average
pocketbook, but 1925 has shown that
this same public can be relentless in its
attitude when prices go beyond a cer-
tain level.

**A more satisfactory situation for
both producer and packer will exist
when hog prices are such that fresh
and cured pork products can be sold
at a price level that will stimulate
consumption.**

Breeding Bad Credits

There was a time not very long ago
when the output of packinghouse prod-
ucts was so great that packers took many
chances in disposing of them.

But that time has passed. Product is
not available in such volume, and the
price is so high that not much chance can
be taken in disposing of it.

For this reason most packers watch
their credits very closely and make col-
lections as soon as possible.

Bad accounts, either in this country or
in foreign countries, are luxuries the
packer cannot afford. They are bad
enough in the United States, where gen-
eral conditions are well known. But in
another country, where so many factors
may enter into the collection of accounts,
it is indeed a long chance.

Attention recently has been called to
conditions in the republic south of the
Rio Grande, where the policy pursued by
American packers is resulting to their dis-
advantage.

The granting of too liberal credit in
an effort to dispose of large volume, and

with too little knowledge of the ability
of customers to pay, appears to be one
poor business practice being indulged in.

Those most familiar with the situation
recommend that business be done on a
cash basis. It is believed this would re-
sult in improved conditions by forcing the
elimination of wholesalers and retailers
who are now operating with poor credit
facilities.

Very little competition in lard and
fresh meats is evident in Mexico, which
makes it all the easier to demand satis-
factory business arrangements.

Cheerful Lard Outlook

The opening of September trading
found lard in a much more satisfactory
situation than was true a month ago. A
decline of fully one-third is noted in
stocks, and the accumulation is away be-
low that on the same date a year ago.

It is true that considerable amounts of
lard have gone into Europe on consign-
ment, largely in an effort to beat the
German tariff. But the packer who is
fortunate enough to have his product on
the ground at the time the tariff goes
into effect will be in a much better po-
sition than if he had to ship against the
tariff handicap.

There is every reason to believe that
the German demand for American lard
will utilize the surplus in this country,
should such a surplus exist in the light
of the reduced hog kill. Certainly cur-
rent production hardly takes care of do-
mestic demand, and is not likely to until
the fall hog runs increase the supply.

September and October are always
months of good demand for lard, and
even November has frequently been a
month when supply did not keep pace
with demand.

The last three months of the year lard
is purchased by buyers who are not in
the market at any other time. Those
buyers are the farmers and the people
in the smaller towns and cities who
are supplied by the farm kill of hogs.
The supply of lard from the kill of the
winter previous is exhausted, and the
new supply is not available until late in
December or early in January.

The packer whose current kill of hogs
does not supply sufficient lard to meet
his trade needs is in position to secure
this lard and process it at a price which
is certain to net him a satisfactory
margin.

With one-third of the visible supply of
lard disappearing during the month of
August, there seems little to worry about
the other two-thirds during the good buy-
ing months of September and October,
and probably even during November.

PRACTICAL POINTS FOR THE TRADE

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Fancy Cures for Hams

Increasing interest is being shown in many sections of the country in fancy cures for hams. With the higher prices for cured pork products has come a demand for extra quality. In order to meet this need packers and curers are turning to the dry cure for bacon, and fancy cures for their hams.

Even though more time and care is involved in these cures, the added expense is accepted by the ultimate consumer because of superior quality.

Following are two cures for fancy hams. The first of these cures is for a ham pumped in the shank only, and the second for a ham cured without the use of a pickle pump:

Fancy Sugar Cured Ham.

Selecting Hams.—Select lean, smooth-skin product to be cured as fancy brand hams. Extra precautions must be taken in the grading of the green hams by weighing each ham, in order to reach any degree of certainty for uniform mild flavor.

Each average put down must be kept within the range of the maximum and minimum weight of each. For instance, for 8-10 av. select from 8 lb. to 10 lb. hams, nothing over or under in weight. The same rule applies to each and every average.

Be positive that hams are thoroughly chilled, but not frozen.

Curing Formula.—The formula for curing is as follows:

Newly Made Pickle:

Sugar, for 500 gals, finished pickle, 175 lbs.

Double-refined nitrate of soda, 26 lbs.; if salpetre is used, increase to 32½ lbs.

Finished strength, at 35 to 38 temperature, 75 degrees salometer.

Boiled Second Pickle:

For 500 gal. finished pickle:

Boiled second pickle, 250 gals.

New plain pickle, 100 degrees salometer, 250 gals.

Sugar, 105 lbs.

Nitrate of soda, 16 lbs., or salpetre, 19½ lbs.

Boiled second pickle is always preferable for curing fancy hams, as it produces a very excellent mild, mellow flavor.

Curing Methods.—Do not attempt to cure this product in a cooler with fluctuating temperatures. Cooler must be well insulated, having full control of temperatures day and night, and carried at 35 to 37 degrees, neither higher than 37 nor lower than 35 degrees.

Pump fancy brand hams in the shank only, with the following pumping pickle:

Double refined nitrate of soda, per gallon finished pickle, 10 oz.

Sugar, per gallon finished pickle, 4 oz.

Strength on Beaume hydrometer, 35 to 38 degrees.

Temperature should be 28 degrees.

Check strength of pumping pickle frequently in pickle room and at the pumps to be certain of proper strength. Use clean sugar of proper color for pumping pickle.

Then pump in shank, only one stitch and two strokes, allowing for 2½ per cent of pickle in the hams after draining 30 minutes.

Placing in Vats.—Select special vats for curing this product, with identification marks, so that there is no opportunity of getting mixed with your regular product. This has happened in many establishments and it causes trouble.

Arrange for a certain number of pieces, and exact weight for the contents of each vat, so as to insure 5¼ gallons of pickle to each 100 lbs. of hams.

If necessary to add pickle during the curing process, use fancy ham pickle, and be sure it is the same strength of the pickle in the vat, as this varies according to the number of days in cure.

Overhaul fancy hams at 5, 15 and 30 days of age. Test pickle on each overhauling with the pickle on other hams of like age, and be certain to keep the quantity of pickle on the product uniform.

Age Limits.—There is an age limit in pickle on fancy hams that must be adhered

to if you want good results. This is as follows:

REGULAR FANCY HAMS		
Average	Smoking	Cooking
6/8	30 days	
8/10	38 days	
10/12	45 days	
12/14	53 days	
14/16	58 days	60 days
18/20	65 days	70 days
20/22		75 days

FANCY SKINNED HAMS		
Average	Smoking	Cooking
10/12	35 days	
12/14	40 days	
14/16	45 days	
16/18	50 days	55 days
18/20	55 days	60 days
20/22		70 days

Hams Cured Without Pumping.

In curing hams without the use of a pickle pump, it is necessary to make an incision with a steel skewer close to the shank, stifle joint, aitch bone and blood vein, so as to allow the pickle to penetrate more rapidly.

Hams must be thoroughly chilled, without freezing. An inside temperature of 35 deg. going into cure is very satisfactory. Just before placing in cure, it is a good practice to rub the flesh side of the hams with a mixture of salt and salpetre, and place in the curing container with the stifle joint up. Hams will absorb the pickle more readily in this manner.

Pack just enough weight in each container to allow 5¼ gal. of pickle to each 100 lbs. green hams. Then overhaul at 10, 15 and 30 days in cure.

Many packers have met with entire success in curing high-grade hams without pumping, and have developed a broad demand for this product.

This product should not be back-packed. If for any reason the put-down is overestimated, and the product is not smoked out at cured age and sold as a fancy brand, it should be moved into the channels of trade one way or another and sold as a regular ham.

This is an important feature in connection with curing hams without pumping. The hams must be moved at cured age in order to retain their flavor, and if this cannot be done under ordinary conditions, it is necessary to make the sacrifice of selling the fancy brand as a regular ham.

[Full instructions for making FANCY DRY CURED BACON can be secured by subscribers to THE NATIONAL PROVISIONER, by sending a 2c stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill., with request for this reprint.]

The Recipe Was Fine!

Here is a well-known Eastern provision manufacturer who asked for a recipe for making frankfurts. He tried the one furnished by THE NATIONAL PROVISIONER, and this is what he says:

Editor THE NATIONAL PROVISIONER:
Received the reprint from THE NATIONAL PROVISIONER of March 1, 1924, on the making of Frankfurt Sausage, as per our recent request, for which we thank you very kindly.

Will you now kindly be good enough to send us five more copies of this reprint on the making of Frankfurt Sausage and oblige. I think the recipe is fine.

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of the standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Good Color in Bologna

A packer in the South makes the following inquiry:

Editor The National Provisioner:

Will you please furnish us with a formula for making a good red bologna sausage, or tell us where we can get one?

Formula and full directions for handling bologna sausage appeared in THE NATIONAL PROVISIONER some time ago. These directions may be had in leaflet form upon application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

The inquirer is desirous of making a good red bologna sausage. It is assumed he refers to both interior and exterior coloring.

To produce a high and most lasting inside color, a standard cure should be established for the sausage material before using. The following curing formula is suggested for each 360 lbs. of meat:

- 10 lbs. salt
- 2 lbs. granulated sugar
- 12 oz. nitrate of soda

Grind all of the meat through the 1 inch plate of hasher, and place the meat in the mixer, adding the above dry-curing ingredients. Then mix for a few minutes, or until the cure is evenly distributed among the meats.

Pack freshly-cured meats in open tierces, and pour 2 gal. of No. 2 (that is, half-strength) ham pickle (must be sweet) over the top of the meat in the tierces, and deliver to cooler, and hold for 5 days in from 36 to 40° temperature.

Further processing is thoroughly explained in the leaflet on "Making Bologna Sausage," referred to above.

Use of Outside Color.

In regard to outside coloring, the natural smoked meat color produced in the smokehouse has a tendency to fade. To overcome this the majority of sausage concerns, large and small, use a certified casing color, approved by the U. S. Bureau of Animal Industry. This coloring may be purchased on the market and dissolved in the cooking water. Any shade of color desired may be obtained, according to the amount of color used in the cooking process.

The trade gives preference to the artificially-colored products, confirming the old saying that "what appeals to the eye, satisfies the stomach." Many concerns have increased their volume of sausage business through the use of certified casing coloring.

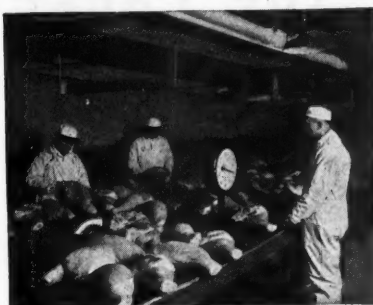
Avoid "Patent Medicines."

Do not confuse this certified outside coloring with the chemicals or patent preparations which are offered as curing mixtures for the meats used in bologna.

Curing sausage meats is a simple process, and you can mix your own formulas. Anything except salt, sugar, saltpeter, nitrate of soda or such standard curing materials is unnecessary and illegal, and is likely to get you in trouble with the law.

Buy your own curing materials at market prices, and avoid the patent preparations offered under fancy names at high prices.

Making Fancy Hams



1—Selecting hams in trimming room.



2—Cured the right way in sweet pickle.



3—Smoked over hard-wood fires.



4—Careful inspection, from bone to rind.



5—Put in sanitary parchment wrappers.

These pictures, from an advertisement of Swift & Company in the Saturday Evening Post, form a little movie story of the proper way to produce a high-grade ham. "Quality" sells the goods and gets the price.

To Make a Pork Loaf

A sausagemaker in Michigan wants information on certain meat products. He says:

Editor The National Provisioner:

I would like full directions for making baked loaves from pork.

A good formula for making pork loaf is as follows:

75% lean pork trimmings.

25% trimmed pork cheek meat.

Use the same seasoning, and follow practically the same method of handling in the grinding and mixing process, as for veal loaf.*

It will be necessary, however, to make some experimental tests in regard to the length of time the pork product is to be baked in the oven.

It will be found that the pork product will render to grease more rapidly, and in all probability the time in baking can be reduced.

Use of the pork cheeks is recommended, as they greatly improve the binding qualities when using all pork in the formula.

*Directions for making veal loaf have already been printed by THE NATIONAL PROVISIONER.

Grinding Fats for Lard

An Eastern provision dealer wants to know how to get the best results in manufacturing lard. He says:

Editor The National Provisioner:

In rendering lard in an open kettle, do you get as great a yield as rendering in a closed tank?

Does grinding fat give any greater yield than coarse-cut fat in open kettle rendering when pressed in hydraulic press?

Does grinding fat render quicker than coarse-cut fat in open kettle rendering?

In rendering lard in an open kettle the yield is 4 to 5 per cent less than when rendered in a closed tank. After pressing for cracklings a great deal of this slack is taken up, and the yield is only 1 to 2 per cent less when rendered in an open tank.

The finer the fat is cut the better the yield of lard will be. The color of the finished product is better, as it is not necessary to cook the fine-cut fat as long as the coarse-cut. Overcooking is very likely to injure the color.

Ground or fine-cut fat will always render quicker than fat put in the kettle or tank in large pieces. There is every advantage in grinding fat before rendering for lard.

BORAX ON EXPORT MEATS.

The use of preservatives on bacon, ham and in margarine going into Great Britain is prohibited after July 1, 1927, under rules recently issued by the British Ministry of Health.

This means that the use of borax on bacon and hams will not be permitted after that date. However, the time is sufficiently far distant to give American packers an opportunity to experiment on different cures for meat sent to the United Kingdom, and for steamship companies to enlarge refrigerated space to accommodate heavier shipments of products carried at lower temperature.

Until recently French legislation permitted the importation of meats treated with borax, but this is now strictly prohibited. This applies not only to meats, but also to meat products manufactured of boraxed meats.

A Page for the Packer Salesman

What Price List Means

Thinks Salesmen Should Not Be Given the Shading Privilege

A house with "One price for all" as its motto usually has a better lot of salesmen than the packer who lets his men cut the price. This is the opinion of a shrewd packinghouse sales leader, who appeals to THE NATIONAL PROVISIONER to discuss this subject of price-shading privileges to salesmen.

Come on, boys! Read this and let's have your views:

Editor THE NATIONAL PROVISIONER:

The packer's price list should mean something. When the price list is made up, the products should be sold on that basis, unless there has been a marked advance or decline on the market.

The salesmen should not be given the shading privilege. Anyone who has one price for all improves the morale of the salesmen. It also produces more confidence on the part of the customer toward the house, simply due to the fact that every customer knows that he will pay the same price for the products as other competitors in the same town.

I believe that packers are losing considerable money due to inefficient salesmen, whose main selling talk seems to be price rather than quality of the product put out by the house they represent.

It is possible that this subject might be discussed in your paper. It ought to be thoroughly aired.

Yours very truly,
WESTERN PACKER.

It Pays to Stick to List

Salesman Finds His Customers Think More of Him for Doing It

Salesmen who have the nerve to try it find that their customers respect the man who sticks to his price, and will not cut to get an order.

Here is a sensible contribution from a car route salesman:

Editor THE NATIONAL PROVISIONER:

Under the heading "Successful Salesmen" I would like to say a few words for the benefit of peddler car men in general.

There seems to be in this section a tendency on the part of the salesman to disregard the "square shooter" standard, so much desired by all business managers, and the quick acceptance of the retailer's word for what "the other man" has to offer on his products.

The sooner we resolve to sell our goods on the list furnished by the house that mails us our pay check, the quicker we will find selling easier.

The reason is that the merchant will know when you quote him that you are selling your goods, and not allowing him to price them for you.

Only lately I priced a "big buyer," only to have him tell me I was out of line. But later I landed the order at the prices quoted, and it was the whole order.

I would be glad to see more "square shooters" come out in the trade.

Yours very truly,
I. E. HARTLEY.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



BACON GOOD FOR BABIES.

"Blue Ribbon bacon for blue ribbon babies" is the new slogan adopted by W. F. Rayhill, sales manager of the Rochester Packing Co., Rochester, N. Y., manufacturers of the famous "Blue Ribbon" brand.

Mr. Rayhill bases his new slogan on the advocacy of bacon for babies by Major C. E. MacDonald, surgeon U. S. Army and international authority on care of infants.

In recent advertising issued by the Rochester Packing Co. very interesting statements regarding the use of bacon in the feeding of babies over one year of age are quoted from Major MacDonald as follows:

"Broiled or fried bacon is the best known food for babies over a year old, and beats all others as a body builder. Bacon is a most perfect food."

"In my treatment of babies over the world and studies at clinics in Berlin, Vienna, Budapest, Paris, London, Florence, Japan and America, I have found bacon invaluable in the treatment of malnutrition, rickets and anemia."

Major MacDonald's own son, a bacon-fed baby, weighed 30 lbs. at 19 months of age, and won several baby contests.

What the Salesmen Say

HE ADMIRES OUR NERVE!

A while back THE NATIONAL PROVISIONER asked its salesman subscribers what they found of interest to them in its columns.

Here is one reply from a car route salesman:

Editor THE NATIONAL PROVISIONER:

I am interested most in your editorials, provision and lard statistics, and the prices current of carcass beef and pork cuts.

Most of all, I admire your unafraid editorials!

Yours truly
ANDREW MYERS.

Thoughts for Salesmen and Sales Managers

The house that cannot sell its first-class product to first-class trade has no excuse for existence.

The packer whose selling force can only sell his good brands at "grave-digger" prices is even worse off!—E. P.

Trouble in Cooking Hams

How a Salesman Was Able to Help Out One of His Customers

A packinghouse salesman writes regarding the difficulty one of his customers appears to be having with boiled hams. He says:

Editor THE NATIONAL PROVISIONER:

I have a very good dealer that has been handling selected brand smoked hams the year round. This dealer has a delicatessen store and boils his own hams. He uses regulars, 10@14 avg. with the skin on.

Now what I want to know is, What makes the bone come out of both ends of the ham? This only happens in the summer time. In the fall and winter time the hams are great and cannot be beaten. This has been going on now for a long time.

Where bone protrudes in cooked ham, it is not believed to be the fault of the ham. The fact that this feature is more noticeable in the summer months than in the winter months is probably due to the equipment and its location.

Temperature and Cooking Time.

Perhaps a metal tank is used, and it may be so located that it is exposed to cold and draft in the winter time, which would have a tendency to check cooking temperatures. In the hot weather the temperatures would remain higher, there being no cold drafts to check or lower them during the cooking process.

It is only natural for ham bones to protrude when hams are very thoroughly cooked, and the fact that they are so prominent as mentioned in this case is an indication of the hams being overcooked. If the producer would make a test and check his cooking shrinks he could soon discover this.

You state that these hams are regulars with the skin on, between 10 and 14 lb. average. Hams of such a wide range in weight should not be cooked for the same length of time. They should be graded, going into the cook vat with a ½ lb. range.

Cook Different Weights Separately.

For instance, the heavy end of a 10-14 lb. average may possibly run to 15 lbs. The heaviest hams should be put in the cook vat first, and cooked according to schedule of 28 minutes per pound at a temperature of 160 degrees. Keep adding the lighter averages at the specified time on a one-half pound range.

It is believed that a great deal of the difficulty mentioned will be overcome in this way, and that a uniform cooking shrink will be obtained. Different weights of hams cooked for the same length of time will result in a loss to the producer in the way of a much larger cooking shrink.

It is true there are certain sections of the country that demand a very well-cooked ham, but in the majority of territories a commercially-cooked ham is served, especially with the bone in.

[MR. SALESMAN: If any of your customers put their troubles up to you, tell us about it. We may be able to help you. Address EDITOR, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.]

The Difference Between a Beef Peddler and a Beef Salesman

The other day a Retailer ordered a "Jim Vaughan." Along came a Beef Peddler. Not knowing much about it, he got out his hammer and played the "anvil chorus" about "Jim Vaughan."

This \$35.00-a-week wise bird had heard about "Jim"—in fact, had seen some kind of an "electric cutting machine" three years ago. Friend Retailer got skeptical and wanted to cancel.

After "Jim Vaughan" had been working a week, the peddler came around again—and got a hot reception, because Mr. Retailer told him to kindly keep his trap shut about things which didn't concern him. He said:

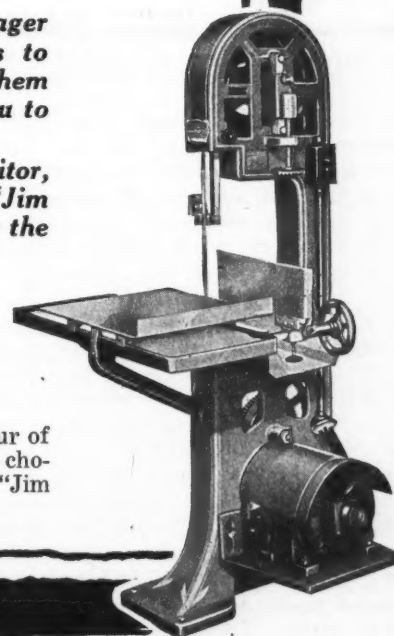
You're always trying to sell me more fores and chucks. Well, now I AM SELLING MORE—but it's due to "Jim Vaughan."

It's no wonder your Sales Manager thinks you are great when it comes to selling hinds and ribs! He can sell them over the phone. He doesn't need you to do that!

When I asked Tom, your competitor, he told me that he had heard "Jim Vaughan" was doing good work for the industry.

Tom is a Salesman. He didn't knock, because he was selling beef and "Jim Vaughan" helped him to sell me some extra fore-quarters.

There is a moral in it for some troubadour of a Beef Peddler who hammers the "anvil chorus"—not knowing anything about "Jim Vaughan," the New Electric Meat Cutter.

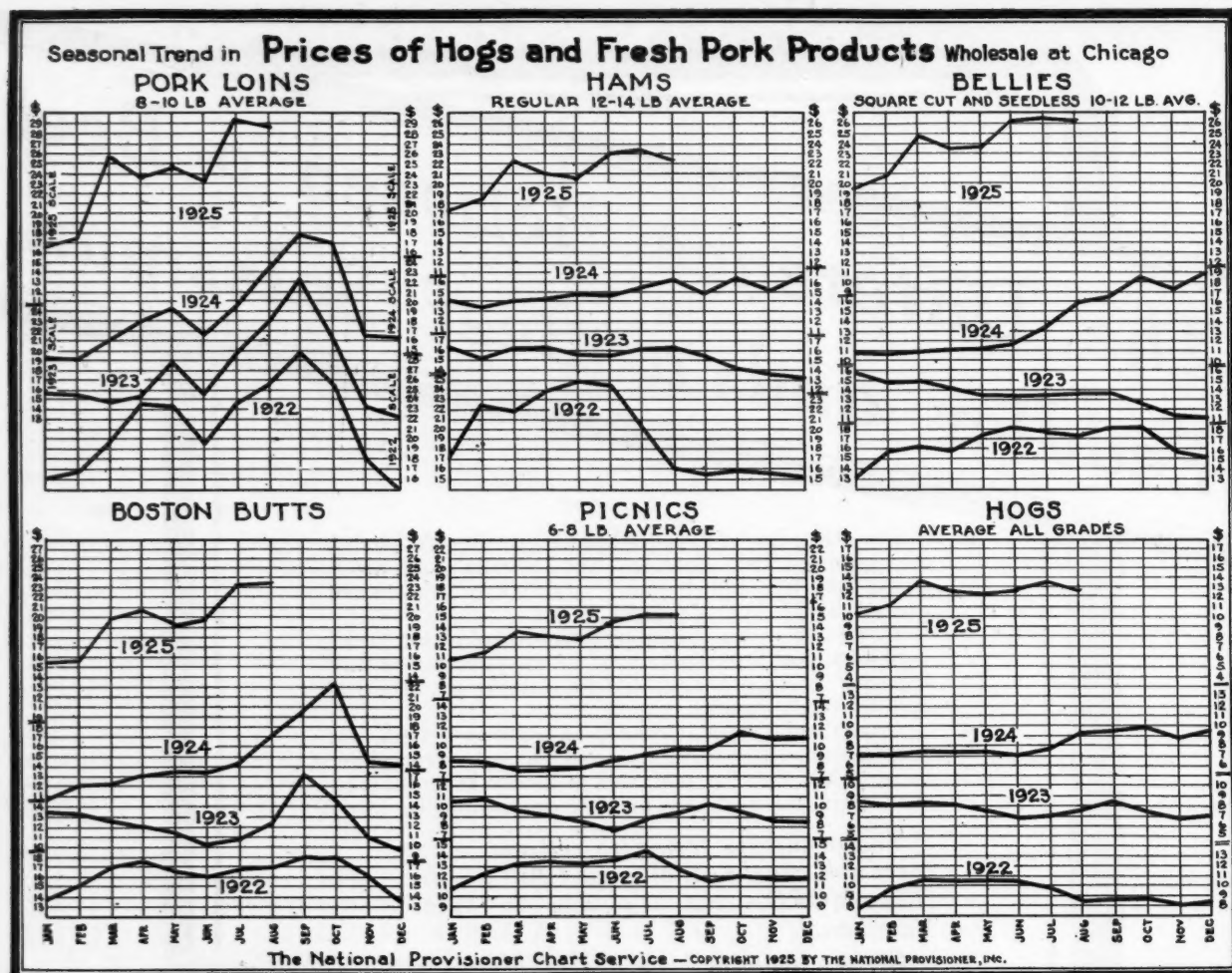


There's only one "Jim Vaughan"

VAUGHAN COMPANY

730-740 North Franklin Street, Chicago, Ill.

Yes, we have openings for high-class district managers



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of fresh pork and live hog prices at Chicago for the first eight months of 1925, with comparisons for the three years previous.

The general trend of fresh pork products during the month was downward, as was the price of live hogs. Hogs had reached an inflated value that was not proportionately reflected in product prices, but in spite of this product prices weakened with a lower hog market.

The light supply of loins was perhaps the strongest factor in maintaining prices on this product. The demand has not been especially strong and frozen loins have moved at a strong discount under the fresh product, which would hardly have occurred in the face of strength on the buying side.

The lighter averages of green hams have held quite firm. The export demand has been fair and the demand at all times has been sufficient to rapidly absorb offerings from the light kill.

Square-cut and seedless bellies, particularly the light and medium averages, have been in almost constant demand throughout the month. While a slightly downward movement in selling prices is evident, there was apparently no reason for this. There appears to be a general feeling in the trade that the light averages of this product will sell considerably higher before the new crop of hogs is available.

Boston butts have moved right along into the channels of trade at steady to strong prices. There has been a good general demand for this product.

Picnics 6/8 average have been slow sellers. The trade demand has been for the 4/6 average, which are scarce and selling at a premium. There has been no great pressure on the heavy picnics. It has been found profitable to bone the heavy green picnics and sell as lean trimmings, utilizing the fat and bones in the lard tank.

The average price of hogs at Chicago during the month declined about a dollar a hundred from the high July average. But the price is still high and the more product from these hogs that can be sold green the better.

If cured stocks during the next two months disappear rapidly, product going into cure now may look attractive sixty days hence. The near approach to the winter packing season, with spring pigs already appearing at some markets, should indicate a further early decline in hog prices.

AUGUST MEAT SUPPLIES.

Hog receipts at Chicago during August amounted to 447,679 head, the lightest August run since 1920. At the 11 principal markets the month's runs totalled 1,775,000 head. This was the lightest since 1920, but one of the six heaviest runs for the month in the past sixteen years.

The average weight at Chicago in Aug-

ust was 249 lbs., the heaviest for any month in almost three years.

Cattle receipts at Chicago, Kansas City and Omaha were heavier than those of August, 1924, amounting to 250,897, 281,916 and 148,100 respectively. Calves at Chicago were the largest receipts on record for the month, at 56,882 head. Sheep receipts totalled 372,849 head, the heaviest

of the year and larger than those of August one and two years ago.

LARD AND GREASE EXPORTS.

Exports of lard from New York Aug. 1 to Sept. 1, were 28,925,823 lbs.; tallow, 30,000 lbs.; grease, 5,612,800 lbs.; stearine, 69,200 lbs.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market Irregular—Hogs Weak—Export Trade Better—Large Shipments Expected—Stock Decrease Large—Corn Crop Little Changed.

After showing considerable weakness, the market for hog products rallied quite sharply, first being influenced by a heavier tone in hogs, and later by important reductions in the stocks and indications of a better export trade.

Sentiment, however, continued mixed, but liquidation appeared to have run its course, at least for the time being, and the situation appeared to have taken on a much healthier aspect.

Hog Marketings Smaller.

The marketing of hogs was not as liberal as of late, and was quite a little under that of a year ago, while persistent declines in the corn market continued to make for extremely profitable feeding basis.

The strength in cattle and the higher costs of beef appeared to have helped the distribution of products to some extent. At any rate, stocks were on the decline, as were hogs, which would indicate that the statistical position is to develop in a stronger way, at least for the immediate future.

The big reduction in the lard stocks last month—the stocks decreasing over 17,000,000 lbs. the last half of August and nearly 24,000,000 lbs. for the month—was not wholly unexpected, but fully met, and in some cases exceeded, expectations. To a great extent this appeared to be due in part to heavy shipments to Germany, where the duty becomes effective October 1st.

Heavy Shipments of Lard to Germany.

The indications are that the shipments the first half of September will also be important, as all of the freight tonnage for the first half of September has been booked up at New York. In fact the demand for room resulted in the steamship companies putting on an extra boat for September 9th shipment.

Domestic cash trade has been on a fair scale, but not large. Some of the packing interests report a better trade in compound at home than in pure lard, presumably due to the relative cheapness of compound. However, the lard stocks are some 22,000,000 lbs. smaller than last year, and there appears to be little prospect of any great increase in the make, owing to the moderate hog runs. At the same time, hogs are selling at a basis that appears to make lard production profitable.

In some important provision circles at the seaboard, predictions have been heard this week of the possibilities of lard reaching the 19c level.

Chicago Provision Stocks.

The Chicago provision stock statement follows:

	Sept. 1, '25	Aug. 1, '25	Sept. 1, '24
Pork, bbls.	912	801	430
Lard, contracts, lbs. 46,754,000		60,688,000	62,904,000
Lard, other, lbs.	5,599,000	15,508,000	11,525,000
Lard, total, lbs.	52,353,000	76,196,000	74,429,000
Ribs, lbs.	4,296,000	6,146,000	2,677,000
Total meats, lbs.	110,787,000	118,112,000	126,380,000

In some quarters where sentiment is friendly to the market for the immediate future, it is feared that after the German duty goes into effect, demand will flatten out, and that the market will become more dependent upon the domestic trade. Duty or no duty, however, Germany will have to import lard or lard substitutes, as she has always done, to say nothing of England and other European nations.

The foreign demand for lard the past year fell off considerably compared with the years following the war, and there are those who feel that Europe's imports last year reached the minimum of requirements. They believe that with any betterment in financial conditions across the water, we are apt to see a larger demand, notwithstanding the price level.

What the situation will be six months hence is looked upon as another phase of the situation, and it is argued that for the present conditions are strongly with the market.

September Deliveries Light.

Deliveries on September contracts have been disappointingly light, and this has been an added feature of strength. Two of the larger packing interests were reported to have taken in some of the deliveries, and no material pressure of September contracts is anticipated as a result.

The average weight of hogs last week at Chicago was 252 lbs. against 250 the previous week and 241 lbs. a year ago. The average price of hogs at Chicago was down to \$12.15 against \$12.20 a week ago, and compared with \$11.85 a year ago.

Exports of Hog Products.

Below is given a statement of the exports of pork, lard and meats from the Atlantic ports, with the names of the markets to which exported, for the week ending August 29, 1925:

	Pork, Brls.	Lard, Lbs.	Meats, Lbs.
Liverpool	50	879,000	6,088,000
London		591,000	1,289,000
Glasgow		57,000	401,000
Bristol		95,000	31,000
Other English ports	1,540,000		1,867,000
Antwerp		38,000	305,000
Germany		3,146,000	280,000
Holland		712,000	85,000
Other Con. ports		1,047,000	58,000
Elsewhere		87,000	
Total	50	8,192,000	10,384,000

There have been quite a few complaints of dry weather in the corn belt, premature ripening of the crop, and hot weather. Four private estimates on the crop were issued, ranging from 2,876,000,000 to 2,985,000,000 bu., or an average of 2,928,000,000 against a Government August figure of 2,950,000,000 bu. and a final last year of 2,437,000. The Government September corn crop estimate will be issued on Wednesday, September 9th.

Live Stock at Seven Markets.

The receipts of live stock at seven markets for the weeks mentioned were as follows:

	Last week.	Prev. week.	Year ago.
Chicago	51,700	53,000	64,800
Kansas City	58,000	59,300	59,500
Omaha	35,300	35,700	37,300
St. Louis	35,000	37,500	31,000
St. Joseph	20,000	19,000	19,400
Sioux City	18,500	19,000	14,500
St. Paul	25,500	25,500	16,500
Total	242,000	247,000	240,000
CHICKENS.			
Chicago	107,000	104,000	136,000
Kansas City	25,000	30,600	40,500
Omaha	47,000	38,400	54,500
St. Louis	60,500	51,000	64,500
St. Joseph	22,500	19,500	33,500
Sioux City	43,000	42,500	54,000
St. Paul	27,000	29,000	23,000
Total	335,000	315,000	406,000
SHEEP.			
Chicago	36,900	76,800	108,500
Kansas City	30,100	29,500	49,800
Omaha	79,000	66,200	98,800
St. Louis	10,000	15,300	11,400
St. Joseph	17,000	14,000	19,500
Sioux City	5,000	5,000	4,000
St. Paul	10,000	10,500	6,500
Total	238,000	217,000	298,000

PORK—The market was very firm with offerings strongly held. Mess New York quoted at \$41.00; family, \$41.50; fat backs, \$39.50@43.50.

At Chicago mess pork quoted at \$38.00.

LARD—The market was firmer with a better demand for export. At New York prime western quoted 18.00@18.10c; middles western, 17.90@18.00c; city, 17½c; refined continent, 19@19¼c; South American, 19½c; Brazil kegs, 20½c; compound, 12½@13c.

At Chicago regular lard in round lots quoted at September price, loose lard 32s under September; leaf lard 40c under September.

BEEF—The market was dull and steady with mess N. Y. \$18@19; packet, \$19@20; family, \$21@23; extra India mess, \$34@36; No. 1 canned corned beef, \$2.75; No. 2, 6 lbs., \$18.50; pickled tongues, \$55@60, nominal.

SEE PAGE 39 FOR LATER MARKETS.

Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.

Payroll cut \$1300 a year by this regulator

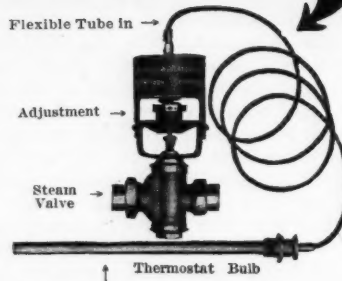
ONE packer secured exactly that amount by investing \$166.60 in two Powers temperature regulators. Read what he wrote us:

"In reply to your letter asking what definite savings we are able to trace to your thermostatic regulators used on our Hog Scalding Vat and Dehairing Machine, will say that these regulators have made it possible for us to do away with one man who formerly cleaned off excess hair on the carcasses. One man now does this work, and our payroll has been reduced \$4.50 a day or about \$1,350 a year.

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BRITISH PROVISION LETTER.

(Special Letter to The National Provisioner.)

Liverpool, England, August 22, 1925.—Owing to short supplies of Danish and Irish bacon, the market here for American meats has ruled strong with prices advancing on almost everything. Stocks have been considerably reduced. There is a good demand for all cuts, and with Continental supplies likely to be short for the next three or four weeks, we look for a good offtake on arrivals of American meats coming to hand.

Hams are in steady request and prices are being maintained, but this cut is in better supply than any other cut.

Lard is a disappointing sale due to heavy stocks here and poor support on American cable advices.

AUTOCAR DECLARES DIVIDEND.

The Autocar Company, Ardmore, Pa., has declared a quarterly dividend at the rate of eight per cent per annum on preferred stock, payable September 15 to stockholders of record at the close of business on September 5.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Aug. 29, 1925 with comparisons, as follows:

	Week ending Aug. 29, 1925	Prev. week, 1924	Cor. week, 1924
Western dressed meats:			
Steers, carcasses.....	8,704	9,231½	8,177
Cows, carcasses.....	810	892½	921
Bulls, carcasses.....	148	150	320½
Veals, carcasses.....	11,887	10,911	7,800
Hogs and pigs.....			
Lambs, carcasses.....	21,098	22,131	19,897
Mutton, carcasses.....	4,437	5,414	7,573
Beef, cuts, lbs.....	292,474	233,716	784,456
Pork, cuts.....	864,046	726,703	968,599

Local slaughters:

Cattle.....	8,002	8,757	10,701
Calves.....	13,788	13,380	15,682
Hogs.....	30,380	31,489	40,356
Sheep.....	42,463	45,737	53,324

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Aug. 29, 1925, with comparisons:

	Week ending Aug. 29, 1925	Prev. week, 1924	Cor. week, 1924
Western dressed meats:			
Steers, carcasses.....	2,652	2,775	3,133
Cows, carcasses.....	732	622	387
Bulls, carcasses.....	380	287	194
Veals, carcasses.....	1,874	1,786	1,220
Lambs, carcasses.....	8,643	8,446	8,140
Mutton, carcasses.....	984	1,307	1,471
Pork, lbs.....	338,516	329,299	362,552

Local slaughters:

Cattle.....	1,903	1,908	2,250
Calves.....	2,112	2,939	2,491
Hogs.....	12,072	11,237	19,873
Sheep.....	4,590	6,715	5,344

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending August 29, 1925, with comparisons:

	Week ending Aug. 29, 1925	Prev. week, 1924	Cor. week, 1924
Western dressed meats:			
Steers, carcasses.....	2,351	1,905	3,161
Cows, carcasses.....	2,292	2,007	975
Bulls, carcasses.....	37	26	53
Veals, carcasses.....	1,567	1,388	537
Lambs, carcasses.....	12,378	11,794	14,814
Mutton, carcasses.....	446	789	602
Pork, lbs.....	452,001	323,740	359,370

Local slaughters:

Cattle.....	1,647	1,434	1,561
Calves.....	1,429	1,098	1,873
Hogs.....	7,681	8,147	11,506
Sheep.....	7,266	6,491	9,332

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on Aug. 31, 1925, with comparisons, are reported by the Chicago Board of Trade as follows:

	Aug. 31, 1925	July 31, 1925	Aug. 31, 1924
Mess pork, new, made since Oct. 1, '24, bbls.....	912	891	430
Other kinds of brd. pork.....	19,718	19,347	26,782
P. S. lard, made since Oct. 1, '24.....	46,753,557	60,687,648	62,904,462
Other kinds of lard.....	5,599,582	15,508,199	11,525,123
S. R. middles, made since Oct. 1, '24, lbs.....	4,296,190	6,146,189	2,666,957
D. S. cl. bellies, made since Oct. 1, '24.....	15,779,955	11,061,686	28,695,398
D. S. rib bellies, made since Oct. 1, '24.....	7,889,173	8,032,675	9,240,811
Ex. sh. cl. middles, made since Oct. 1, '24.....	2,051,564	1,372,184	342,280
Sh. cl. middles, lbs.....	168,019	17,200	264,212
Ex. sh. rib middles.....			8,800
D. S. sh. fat backs.....	2,551,576	4,201,976	4,218,431
D. S. shoulders.....	20,176	14,329	145,820
S. P. hams, lbs.....	28,121,280	31,687,236	34,298,944
S. P. sk. hams.....	20,950,534	19,750,293	19,212,803
S. P. bellies, lbs.....	11,084,740	11,988,115	14,149,903
S. P. Cal. or picnic.....	10,118,740	13,045,850	10,233,551
S. P. Boston shoulders.....			
S. P. shldrs., lbs.....	158,500	225,932	210,380
Other cuts of meats, lbs.....	7,579,562	7,508,224	5,720,310
Tot. cut meats, lbs.....	110,786,652	113,111,898	129,376,668

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Aug. 29, 1925, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Smoked pork.....		739 lbs.
Canada—Quarters of beef.....		26,529
Canada—Pork trimmings.....		22,500 lbs.
Canada—Veal livers.....		25,000 lbs.
So. America—Beef tenderloins.....		1,650 lbs.
Norway—Meat cakes (tins).....		1,155 lbs.
Germany—Cooked hams (tins).....		3,150 lbs.
Germany—Smoked hams.....		5,875 lbs.
Germany—Sausage (tins).....		145 lbs.
Italy—Loose sausage.....		2,097 lbs.
Ireland—Smoked pork.....		66 lbs.
Spain—Loose sausage.....		

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending Aug. 29, 1925, with comparisons:

To	Week ended Aug. 29, 1925	Week ended Aug. 30, 1924	From Nov. 1, 1924, to Aug. 29, 1925
United Kingdom.....	50	497	2,297
Continent.....			10,180
West Indies.....	210		5,324
B. N. A. Colonies.....			120
Total.....	269	497	17,921

	Week ended Aug. 29, 1925	Week ended Aug. 30, 1924	From Nov. 1, 1924, to Aug. 29, 1925
United Kingdom.....	0,568,700	4,335,500	409,678,410
Continent.....	692,500	2,646,500	47,508,500
St. and Ctl. Amer.....			220,000
West Indies.....		417,500	242,000
B. N. A. Colonies.....			93,000
Other countries.....			700,000
Total.....	10,261,200	7,390,500	458,450,910

	Week ended Aug. 29, 1925	Week ended Aug. 30, 1924	From Nov. 1, 1924, to Aug. 29, 1925
United Kingdom.....	3,046,500	2,331,000	186,449,436
Continent.....	4,803,250	8,423,095	296,163,534
St. and Ctl. Amer.....	24,000	170,000	4,124,272
West Indies.....		108,357	2,481,256
Other countries.....			97,322
Total.....	7,873,750	11,033,622	489,315,520

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and hams, lbs.	Lard, lbs.
New York.....	50	2,798,200	5,929,750
Boston.....		2,120,000	100,000
Philadelphia.....			28,000
New Orleans.....	210		24,000
Montreal.....		5,343,000	1,792,000
Total week.....	269	10,261,200	7,873,750
Previous week.....	75	11,714,600	12,783,206
2 weeks ago.....	125	8,365,250	6,076,245
Cor. week 1924.....	497	7,390,500	11,033,622

Comparative summary of aggregate exports in lbs., from Nov. 1, 1924, to Aug. 29, 1925:

	1924-1925	1923-1924	Decrease.
Pork, lbs.....	3,584,200	6,719,200	3,135,000
Bacon & Hams, lbs.....	458,450,910	67,075,535	214,624,035
Lard, lbs.....	489,315,520	718,585,003	229,269,483

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market the past week has been very dull and heavy, with demand limited, but with offerings firmly held. Buyers and sellers were apart in their ideas, but producers were not inclined to make concessions. However, there was a feeling current that the next important business would take place at a lower level.

It is quite interesting to note that in the cotton oil trade it was reported that southwestern soap makers had bought some crude cotton oil, forward shipment, at eight cents, and were showing further interest at that level.

Cocoanut oil appeared to be easier, as was palm oil, but sentiment in tallow was quite mixed, and both sides appeared to be content to await developments. At New York special was quoted at 9½¢; extra at 9¼¢; edible, 11¼¢.

At Chicago the market was reported quiet for tallow, with demand slow and offerings moderate. Edible quoted at 10¼¢; fancy, 10¢; prime packer, 9¾¢; No. 1 at 9¼¢; No. 2 at 8¼¢.

At the London auction on Wednesday September 2nd, 965 casks were offered and 720 sold at prices unchanged to 1s 3d higher, with mutton quoted at 49s 6d@52s; beef at 47s 6d@50s 6d and good mixed at 47s@47s 3d.

At Liverpool Australian tallow was unchanged for the week; fine quoted, 48s 9d and good mixed at 46s 9d.

STEARINE—A dull but firm market featured the eastern stearine situation, with oleo 14½¢ asked. A fairly good compound business and moderate offerings of stearine appeared to be the outstanding features.

At Chicago demand was fair and the market steady with oleo 14½¢.

OLEO OIL—The market has been very quiet but firm, and while demand appeared to be routine, a lack of selling pressure was against decline, at least for the moment.

At New York extra quoted at 17@17¼¢; medium, 15¾@16¼¢; lower grades 13½¢.

At Chicago the market was steady with offerings moderate; extra quoted 16¼¢.

SEE PAGE 39 FOR LATER MARKETS.

LARD OIL—Further weakness developed in this oil in spite of a fair demand. Raw materials were easier and effective. At New York edible quoted at 19¼¢; extra winter, 18¾¢; extra, 14¾¢; extra No. 1, 13¢; No. 1, 12¾¢; No. 2, 12¼¢.

NEATSFOOT OIL—An easier market was on here also, due to a weaker tone in pressing stock. Demand reported moderate. At New York pure quoted at 15¢; extra 13¢; No. 1, at 12¾¢; and cold test at 17¼¢.

GREASES—The Market at New York was dull and barely steady. Consumers were holding off and showing a bearish attitude, but producers were holding offerings at recent quotations.

The tallow market was steady but weakness in crude cottonoil with reports that soap makers were buying cottonoil and showing further interest appeared to have some influence on the grease situation.

At Chicago the market was very steady with offerings moderate. Bids for choice white at 15½¢ c.a.f. New York were declined, while demand for yellow was good.

At New York yellow held around 8¼¢@9¼¢; choice house, 8¼¢@9¢; A white, 9¼¢@9¾¢; B white, 9¼¢@9½¢; choice white, 15¢, nominal.

At Chicago choice white grease was steady at 13¼¢@14¢ loose; A white quoted at 10¼¢@10¾¢; B white, 10¢@10¼¢; yellow, 8¼¢@8½¢; and brown 8¼¢@8½¢.

Packhouse By-Products

Blood.

Chicago, Sept. 3, 1925.

Owing to lack of support from the buyers, prices declined 10¢ to 15¢ from last week. Asking prices were \$4.75 basis Chicago, with best counterbids \$4.50 for high grade ground, crushed made \$4.05 Eastern point, and South American ground was priced at \$4.40, with best counterbid \$4.25, c.i.f.

	Unit ammonia.
Ground	\$4.65@4.75
Crushed and unground	4.50@4.65

Digester Hog Tankage Materials.

This branch of the trade was easier. Manufacturers of 60% protein digester claim that they are not finding much outlet at the new high price of \$65 per ton. As a result, they lowered their bids anywhere from 25¢ to 50¢ for crude stocks, but sellers would not grant the concession, and, as a result, very little business was consummated this week. Most buyers made their bids around \$4 for the best grades of unground, while sellers were asking \$4.50.

	Unit ammonia.
Ground, 10 to 12% ammonia	\$4.50@4.75
Unground, 11 to 13% ammonia	4.35@4.50
Unground, 8 to 10% ammonia	3.85@4.25

Fertilizer Tankage Materials.

From a domestic standpoint, the market was a rather nominal affair. Ground, testing around 7%, sold at \$3.25 River market, high grade unground \$3.75 Eastern point, and several hundred tons of South American 10 to 12% at \$4.25 c.i.f. Hoof meal from abroad made \$3.75 f.o.b. East Atlantic port. Grinding cattle hoofs are still wanted at \$40 basis Chicago.

	Unit ammonia.
High grade, ground, 10-12% ammonia	\$3.50@3.65
Lower grade, ground, 6-9% ammonia	3.25@3.40
Medium to high grade, unground	3.00@3.35
Renderers and lower grade, unground	2.75@2.90
Hoof meal	3.75@3.85
Grinding hoofs, pig toes, dry, per ton	30.00@40.00

Bone Meals.

Prices continued on a high and firm basis, with 3% and 50% in bulk at \$28 River market, foreign 1 and 60 around \$30 c.i.f., dark raw bone meal for fertilizer purpose \$30 basis Chicago, and feeding material was held at \$45 to \$50.

	Per ton.
Raw bone meal	\$32.00@45.00
Steam, ground	28.00@31.00
Steam, unground	23.00@25.00

Cracklings.

Offerings were exceptionally scarce and buyers showed anxiety for either spot or future shipments. Expeller pork was held at \$1.25 basis Chicago, with best counterbid \$1.15, while hard pressed beef was wanted at \$1.10. Soft pressed country pork is salable at \$87.50 basis Chicago and beef around \$55.

	Per ton.
Pork, according to grease and quality	\$75.00@87.50
Beef, according to grease and quality	50.00@72.50

Bones, Horns and Hoofs.

Small supplies and indifference on the part of buyers brought about a nominal market this week, with the following quotations obtainable for small packer mixed carload lots.

	Per ton.
Horns, unsorted	\$50.00@100.00
Culls	34.00@36.00
Hoofs, unsorted	33.00@35.00
Round shin bones, unsorted	42.00@45.00
Flat Shin bones, unsorted	40.00@42.00
Thigh, Blade & Buttock bones, unsorted	38.00@42.00

(NOTE.—Foreign prices are for mixed carloads of materials indicated above.)

Glue and Gelatine Stock.

This branch of the trade showed some strength owing to the current and prospective reduced supplies of crude materials, prices being firm to \$1.00 per ton higher. Jaws, skulls and knuckles quoted at \$31 for glue stock, and \$32 for grinding stock.

	Per ton.
Calf stock	\$28.00@30.00
Rejected manufacturing bones	34.00@38.00
Horn piths	25.00@28.00
Cattle Jaws, skulls and knuckles	31.00@33.00
Junk and hotel kitchen bones	26.00@28.00
Sinews, pizzles and hide trimmings	17.00@19.00

Animal Hair.

Coil dried Summer lost \$10 at \$60 delivered Middle West point. Winter productions made \$75 to \$80 f.o.b. production points. Processed gray Summer was wanted at 6½¢ basis Chicago, while asking prices of 9¢ and 10¢ for Winter processed were flatly turned down by the buyers.

Coil dried, lb.	3½¢ @ 4
Processed, lb.	6½¢ @ 8
Dyed	7 @ 9
Cattle switches (110 to 100) each	3½¢ @ 4½
Horse tails, each	50 @ 60
Horse mane hair, green, lb.	12 @ 14
Unwashed dry horse mane hair, lb.	18 @ 21
Pulled horse tail hair, lb.	60 @ 75

Pig Skin Strips.

Prime No. 1 tanner grades made 7¢ for big packer and 5½¢ for small packer take-off basis Chicago. Buyers were interested in edible grades, unsorted, at 4¢ and 5¢, against sellers asking prices of 4½¢ to 5½¢, according to productions.

Prime No. 1, Tanner grade, per lb.	5½¢ @ 7
Edible Grades, Unsorted	4 @ 5

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Sept. 2, 1925.—A fair-sized quantity of ground tankage suitable for fertilizer was sold this week at \$4.00 and 10¢ f.o.b. New York, which is the present asking price for this material. High grade ground feeding tankage is \$4.10 and 10¢ New York, and offerings of both ground and unground tankage are very limited with a good demand for unground material.

Cracklings are moving rapidly at continued advanced prices. Trading in general in fertilizer materials is rather limited this week, due to the approaching holiday.

Nitrate of soda and sulphate of ammonia are firm.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Sept. 1, 1925.—Latest quotations on chemicals and soapmaker's supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98% powdered caustic soda, \$4.16@4.56 per cwt.; 58% carbonate of soda, \$2.04@2.44 per cwt.

Clarified palm oil in casks, 2,000 lbs., 9¼¢@9¾¢ lb.; olive oil foots, 8¾¢@8½¢ lb.; East India Cochin cocoanut oil, 15¼¢ lb.; Cochin grade cocoanut oil, domestic, 12¾¢ lb.; Ceylon grade cocoanut oil, 11¾¢ lb.

Prime summer yellow cottonseed oil, 12@13¢ lb.; soya bean oil, 13¼¢ lb.; red oil, 12@12¼¢ lb.

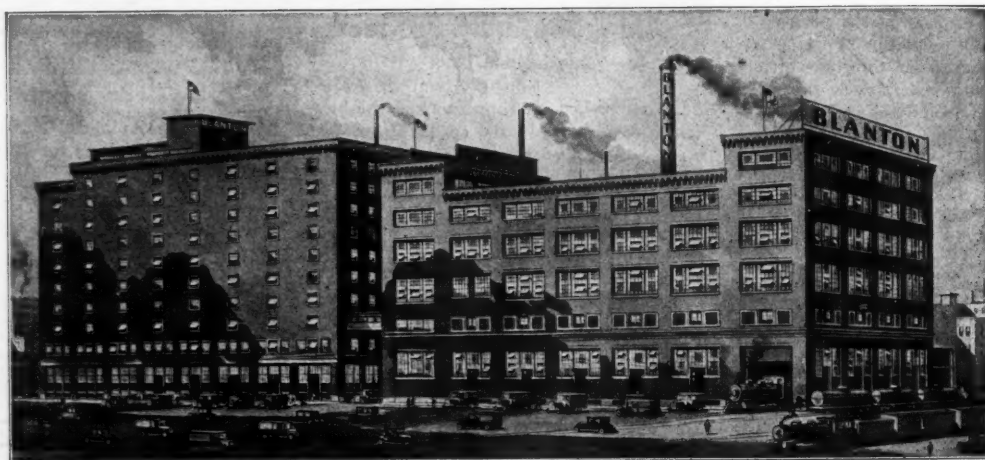
Extra tallow, f.o.b. seller's plant, 9½¢ lb.; dynamite glycerine, nom. 18¾¢ lb.; saponified glycerine, nom. 13¾¢ lb.; crude soap glycerine, nom. 19@19½¢ lb.; prime packers grease, nom. 9@9¼¢ lb.

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Aug. 29, 1925, are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,132	8,409	4,735	29,880
New York	960	3,235	13,400	68
Central Union	1,788	1,499	10,012
Total	6,880	13,143	18,135	89,885
Previous week	8,119	12,762	17,728	44,389
Two weeks ago	13,272	14,091	16,022	64,513

THE BLANTON COMPANY St. Louis, U. S. A.



Manufacturers of

MARGARINES OF THE BETTER GRADES

WHOLESALE DEALERS:

**Get Our Prices and Selling Plan
We Can Make Your Business More Profitable**

WATCH CARELESS OIL MILLING.

Lehman Johnson in Cotton Oil Press.

A good manufacturing slogan for the cottonseed oil mill trade for the season of 1925-26 would be, "Get the Oil—Cut Out Irregularities."

We are all pretty apt to run along in the same way year after year. Most of our time is given up to buying seed and selling products, letting the mill run in the same old way and same old time, sending the same old familiar samples taken in the same old careless way to the chemist and cussing him or the superintendent if they don't look right.

We make no special effort to have the physical results, separation, extraction and ammonia or protein either as uniform or as good as the mill is capable of, paying cheerfully or otherwise for deficiency and getting no premium for either excess oil, ammonia or protein in the cake or meal we make.

We used to write in our copy books when we came to the C's, "Circumstances Alter Cases."

Yet now grown up, we fail to note the one big circumstance that has happened to the cotton oil industry, namely, the very high relative value of the oil over former years, a case which ought to cause us to alter our work and give special attention and go to extra expense of getting more of this highest priced product out of the hulls and cake and into the tank cars.

When oil was 5 cents a pound, and we left one per cent more oil than we needed

to, the loss per car of meal was but \$15.

Now every one per cent of oil lost means a \$30 a car loss, or a cool \$75 on every hundred tons of seed worked, that we might have saved.

Let's get the oil!

As to these irregularities in analyses and in work, they may be more or less excusable when seed are varying in moisture from 8 to 20 per cent, but that condition does not last long.

We should as quickly as possible get down to uniform separation, uniform extraction and uniform ammonia, day and night, week in and week out.

These irregularities are not necessary and are very expensive.

Let us hunt up the cause of the irregularities—there is a reason for every one—and eliminate them one by one until our work is uniform and uniformly good, the best the mill will permit.

It will not hurt but help us if we keep our present faith in the "Standard" we have until we have something which is proved to be better. Let us get that good standard, not only on our day and night samples of cake, but on all our meal shipments as well.

Better than a new standard will be proclaiming and carrying out the slogan for 1925-26: "Get the Oil—Cut Out Irregularities."

VEGETABLE OIL IMPORTS.

Imports of coconut oil into the United States during the month of June, 1925, amounted to 25,914,443 lbs., valued at \$2,165,272. Practically the entire amount came from the Philippine Islands, with British India supplying the rest.

Peanut oil imports in the same month totaled 185,148 lbs., with a value of \$24,743. Hongkong supplied the greater part of the total, sending 91,413 lbs. France was next with 63,163 lbs., followed by Italy with 22,893 lbs., and the Netherlands with 7,679 lbs.

CUBA TAKES COTTONSEED OIL.

The Cuban government has again permitted the importation of cottonseed oil into the island, after a period of about a year when it could not be brought into the country. The sanitary department has been convinced that there is nothing unwholesome or injurious in cottonseed oil.

TEXAS COTTONSEED PRODUCTS.

(Special Wire to The National Provisioner.)

Dallas, Tex., September 3, 1925.—Prime cottonseed delivered Dallas, \$36.00; prime crude cottonseed oil, f.o.b. Dallas, 8½¢; 43 per cent cake and meal, \$35.00; hulls, \$10.00; mill run linters, 4½¢@6¢. Drought seed delivered, Dallas, \$33.00@34.00. Continued dry weather; markets sluggish

He Got the Help!

Advertiser W-822 spent \$2 a week to look for a man through the Classified Advertising Page of THE NATIONAL PROVISIONER.

He got 36 answers. Did it pay?

He had the pick of 36 good men. Nuff sed!

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Rallies—Trade Active—Better Speculative Demand—Hedges Checking Advances—Good Demand for Crude, Soapers Buying—Lard Stocks Decreasing.

The downward trend in cotton oil, which has been under way for many weeks, was at least temporarily checked this week on the New York Produce Exchange, where the speculative trade showed a tendency to increase, with the market up some .30 to .50 from the season's lows, with the September leading.

A sold-out condition was more clearly in evidence, and a broadening in speculative trade had quite a little influence. The commission house buying for the south and west, as well as by locals, was brought about by a noticeable change in conditions within the market itself that placed the present level in debatable ground. Although refiners' brokers were rather persistent sellers in the way of hedging, the offerings were more readily absorbed.

Sentiment Somewhat Improved.

In a majority of quarters there was an improvement in sentiment, and commission houses were advising purchases on the setbacks. In some quarters the belief prevailed that the market had taken a turn for the better, while in other quarters the bulge was looked upon as a natural reaction, following such a drastic decline as has been experienced.

Aside from the speculative viewpoint, the position of cotton oil has been materially strengthened this week. Not only have further small lots been reported worked for export, but crude oil reached the soap-kettle level at last, with a prominent southwestern soap maker taking hold of forward shipment at eight cents, and not getting all that he wanted, by any means.

Cash Trade Reported Fair.

The cash trade was fair, the consumer still holding off, and apparently again

waiting to buy on the bulges rather than on the breaks. Compound demand, however, was good, and some of the packers were reporting an excellent trade.

The lard situation underwent a material change, the stocks decreasing nearly 24,000,000 lbs. last month, with a promise of another heavy reduction this month owing to shipments to beat the German duty which becomes effective October 1st.

The tallow market held very steadily in the east, with extra at 9½¢, and it was said that crude cotton oil had gotten down to a point well below a parity with coconut oil.

The lard market maintained better than seven cents a pound premium—a most absurd discount for oil—and this array of important factors not only forced the shorts to cover, but was more than sufficient to check the downward movement.

Crude Markets Under Pressure.

The crude markets had been under considerable pressure, September positions selling at eight cents with heavy absorption on the break to that level, which resulted in considerable drying up in offerings, and a rebound in the Valley to 8¼¢ for September crude. Spot crude in the southeast and Valley after selling at 8¾¢, rallied to 8½¢ and was 8½¢ bid in Texas.

While the new crude has been pressing from the Valley, the offerings from the southeast have been light, owing to the acute water supply situation, and in important quarters it is said that, while the cotton crop was two weeks or so earlier than normal, the lack of water and power have made for a loss of the advantage of the early crop. The southeastern crude movement, it was said, promises to be only normal, with a possibility of delayed marketings unless a rapid change for the better takes places in the near future.

A great deal depends on the crude-mill attitude. It has been said by those in a position to know that the lighter crude offerings have been the result of an in-

ability to get seed down to an eight-cent crude basis. Should the mills continue to press crude on the rallies, a two-sided market in oil futures is in prospect, whereas, if the marketing is orderly, the fundamental conditions would appear to lean to the constructive side of values for the long pull.

Speculative Interests Again Buying.

As yet, the speculative buying power has not fully recovered from the terrible shocks of the past season, but it is quite a happy feature to note that some of those in the west who were the main support of the market last year, have not entirely given up interest in cotton oil and were among the buyers on the rally the early part of this week.

The consuming trade continues to hold off, as far as possible, although it is understood that deliveries are going forward in a liberal way against old sales, and with the consumers' stocks apparently low, the buying, when it comes in, should be of good volume, and will be readily reflected in the market.

The lard stocks the last two weeks of August decreased over seventeen million pounds, and for the month decreased nearly twenty-four million, bringing the stock down to around fifty millions against 74 millions at this time last year.

The cotton crop estimators continue to bombard both the cotton and oil markets with estimates covering a very wide range—so much so that it is almost useless to make note of them, and possibly most satisfactory to base ideas on the government figures alone.

COTTONSEED OIL—Market transactions:

Friday, August 28, 1925.

	—Range— Closing—			
	Sales.	High.	Low.	Bid. Asked.
Spot				1025 a 1040
Sept.	4100	1038	1027	1031 a 1035
Oct.	2800	1027	1018	1017 a 1019
Nov.	100	1012	1012	1000 a 1008
Dec.	700	1007	1000	1002 a 1005
Jan.	3600	1010	1006	1007 a 1009
Feb.	200	1020	1016	1015 a 1016
Mar.	6500	1031	1025	1028 a 1029
April				1035 a 1040

Total sales, including switches, 24,800 P. Crude S. E. Nom.

ASPEGREN & CO., Inc.

Produce Exchange Bldg.

Distributors

NEW YORK CITY



Selling Agents for



Agents in Principal Eastern Cities

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.

The Gulf & Valley Cotton Oil Co., Ltd., New Orleans La.

Saturday, August 29, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1025 a	1100
Sept.	1600	1029 1025	1029 a	1030
Oct.	1300	1010 1000	1007 a	1008
Nov.			997 a	1010
Dec.	200	999 999	1000 a	1006
Jan.	300	1000 1000	1003 a	1010
Feb.			1010 a	1015
Mar.	400	1025 1020	1024 a	1026
April			1030 a	1042

Total sales, including switches, 15,800 P.
Crude S. E. Nom.

Monday, August 31, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1015 a	...
Sept.	3100	1022 1018	1020 a	Flat
Oct.	6400	1003 990	993 a	995
Nov.	700	980 973	971 a	976
Dec.	1500	990 977	977 a	981
Jan.	2500	997 982	982 a	984
Feb.	100	990 990	990 a	995
Mar.	4500	1015 999	1003 a	1004
April			1005 a	1015

Total sales, including switches, 19,600 P.
Crude S. E. Nom.

Tuesday, September 1, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1025 a	...
Sept.	800	1031 1025	1030 a	1035
Oct.	4600	1004 994	1003 a	1004
Nov.	600	978 973	980 a	985
Dec.	700	989 980	989 a	992
Jan.	1100	993 980	992 a	996
Feb.			1000 a	1006
Mar.	11400	1011 996	1011 a	1015
April			1014 a	1025

Total sales, including switches, 21,800 P.
Crude S. E. 8½ bid.

Wednesday, September 2, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1060 a	1100
Sept.	1200	1065 1060	1060 a	1062
Oct.	4800	1034 1013	1031 a	1033
Nov.	900	1000 997	992 a	1000
Dec.	4500	1006 1000	1000 a	1001
Jan.	6000	1010 1000	1005 a	1007
Feb.			1012 a	1015
Mar.	6200	1030 1020	1026 a	1027
April			1030 a	1040

Total sales, including switches, 26,600 P.
Crude S. E. 8½ Sales.

Thursday, September 3, 1925.

	Range—		Closing—	
	High.	Low.	Bid.	Asked.
Sept.	1060	1060	1065 a	1100
Oct.	1045	1030	1044 a	1045
Nov.	1005	1005	1007 a	1015
Dec.	1012	1001	1012 a	1015
Jan.	1020	1009	1018 a	1020
Feb.	1015	1015	1022 a	1030
Mar.	1038	1028	1038 a	1040
April			1045 a	1049

SEE PAGE 39 FOR LATER MARKETS.

COCOANUT OIL—An easier undertone was reported in this market, but demand appeared to be more in evidence on the declines, with October-December shipment quoted at nine cents.

At New York Ceylon, bbls., quoted 11½ @11½c; tanks, 9¾@10c; tanks, coast,

Tax or Accounting Advice

Free advice on tax or accounting matters in connection with the new or old revenue law may be obtained by subscribers to THE NATIONAL PROVISIONER upon application.

Send your inquiries either to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, or to M. P. Snow & Company, Chicago Temple, Chicago. In the latter case, mention that you are a subscriber to THE NATIONAL PROVISIONER.

9¼c; Cochin, bbls., New York, 11½@11¾c; edible, bbls., New York, 12c.

SOYA BEAN OIL—With a lack of supplies, conditions were unchanged, the market quiet and more or less nominal. At New York crude and edible were unquoted and Pacific coast, tanks, quoted at 11¼c.

CORN OIL—A weaker market, influenced somewhat by a slow demand

and heaviness in crude cotton oil, featured corn oil the past week. At New York refined barrels 12@12¼c; cases, \$13.88; buyers tanks f. o. b. mills, 9¾c.

PALM OIL—The market has been barely steady with demand restricted while forward shipments appear to be attracting little attention. Offerings for shipment are larger, but consumers are not inclined to take hold as yet and some attention is given reports of soap makers buying crude cotton oil.

At New York Lagos spot quoted 9¼c; shipment, 9c; Niger spot, 9@ 9¼c; shipment, 8½c.

PALM KERNEL OIL—The market was dull and easier with a routine demand; casks, New York, quoted 11@11¼c.

PEANUT OIL—The situation in this oil continues entirely normal.

SESAME OIL—Purely nominal conditions prevail here also.

COTTONSEED OIL—Market slightly steadier, demand fair; refined barrels, New York, quoted 12@12¼c; Southeast, immediate crude, 8½c, sales; Valley, 8½c bid; Texas, 8½c nominal.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, August 1 to September 1, 205 bbls.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, September 3, 1925, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$20.00@22.00	20.00@22.00	\$21.00@23.00	\$20.00@22.00
Good	17.00@19.50	16.00@19.50	16.00@20.00	15.00@18.00
Medium	12.50@15.50	12.00@15.50	11.00@16.00	11.00@14.00
Common	9.00@11.50	8.50@11.50	8.00@11.00	8.00@11.00
COWS:				
Good	11.00@13.00	11.00@13.00	12.00@13.00	10.50@11.50
Medium	8.50@10.50	9.50@11.50	9.00@12.00	9.00@10.00
Common	7.00@ 8.00	8.00@ 9.00	7.50@ 9.00	7.00@ 8.00
BULLS:				
Good	7.50@ 8.00
Medium	7.00@ 7.50
Common
*Fresh Veal:				
Choice	19.00@20.00	21.00@24.00	18.00@20.00
Good	15.00@18.00	18.00@21.00	14.00@17.00
Medium	11.00@14.00	11.00@14.00	14.00@17.00	10.00@13.00
Common	9.00@11.00	8.00@11.00	10.00@13.00	8.00@10.00
Fresh Lamb and Mutton:				
LAMB:				
Choice	27.00@29.00	27.00@28.00	29.00@31.00	27.00@30.00
Good	25.00@27.00	26.00@27.00	27.00@29.00	25.00@27.00
Medium	22.00@25.00	24.00@25.00	25.00@27.00	23.00@25.00
Common	18.00@21.00	20.00@23.00	20.00@24.00	19.00@21.00
MUTTON:				
Good	13.00@16.00	14.00@16.00	12.00@14.00	14.00@15.00
Medium	11.00@13.00	12.00@14.00	11.00@12.00	12.00@13.00
Common	9.00@11.00	9.00@12.00	8.00@11.00	9.00@11.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. avg.	30.00@32.00	27.00@29.00	31.00@34.00	28.00@31.00
10-12 lb. avg.	27.00@29.00	27.00@29.00	28.00@32.00	26.00@29.00
12-15 lb. avg.	24.00@26.00	23.00@25.00	24.00@27.00	23.00@25.00
15-18 lb. avg.	20.00@21.00	20.00@22.00	22.00@24.00	21.00@23.00
18-22 lb. avg.	19.00@20.00	18.00@19.00	20.00@22.00	20.00@21.00
HAMS: (skinned)				
14-16 lb. avg.	25.00@26.50
SHOULDER:				
Skinned	18.50@19.50	19.00@21.00	18.00@20.00
PICNICS:				
4-6 lb. avg.	16.00@16.50	18.00@19.00	18.00@19.00
6-8 lb. avg.	17.50@18.50	17.00@17.50	17.00@18.00
BUTTS:				
Boston Style	23.00@25.00	23.00@25.00	22.00@24.00
SPARE RIBS:				
Half Sheets	13.00@14.50
TRIMMINGS:				
Regular	15.00@16.00
Lean	19.00@20.00

*Veal prices include "skin on" at Chicago and New York.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Borers, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
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Moonstar Coconut Oil
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NEW YORK CITY

BROKERS EXCLUSIVELY VEGETABLES OILS

In Barrels or Tanks

Hardened Edible Coconut Oil
COTTON OIL FUTURES
On the New York Produce Exchange

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products irregular at close of week because of less demand by shorts, commission house profit taking and slower cash demand, but support developed on breaks. Sentiment quite mixed.

Cottonseed Oil.

Cotton oil scored further gains due to commission house buying and covering. Refiners' brokers buying September and selling October. Crude offerings lighter; immediate, 8½c; future shipment, 8¾c. Considerable profit taking, owing to limited cash trade on bulges.

Quotations on cottonseed oil at Friday noon were: September, \$10.75@10.85; October, \$10.51@10.53; November, \$10.05@10.14; December, \$10.15@10.18; January, \$10.23@10.24; February, \$10.25@10.32; March, \$10.41@10.43; April, \$10.43@10.55.

Tallow.

Tallow, extra, 9½c bid.

Oleo Oil and Stearine.

Oleo stearine, 13½c, sales.

FRIDAY'S GENERAL MARKETS.

New York, September 4, 1925.—Spot lard at New York, prime western, \$17.90@18.00; middle western, \$17.80@17.90; city, \$17.75; refined continent, \$19.12½; South American, \$19.50; Brazil kegs, \$20.50; compound, \$12.50@12.75.

Liverpool Provision Markets.

Liverpool, September 4, 1925.—(By Cable.)—Shoulders, squares, none; picnics, 85s; hams, long cut, 128s; hams, American cut, 122s; bacon, Cumberland cut, 122s; short backs, 111s; bellies, clear, none; Wiltshires, none; Canadian, none; spot lard, 90s 6d.

Hull Oil Market.

Hull, England, September 4, 1925.—(By Cable.)—Refined cottonseed oil, 46s 6d; crude cottonseed oil, 42s 6d.

EXPORTS OF MEATS AND FATS.

Exports of meats and fats from the United States during the month of July, 1924, with comparisons, are reported by the U. S. Department of Commerce as follows:

MONTH OF JULY.		1925.	1924.
Total meats and meat products.....lbs.		44,807,886	64,179,538
Value.....\$		9,404,812	8,624,090
Total animal oils and fats.....lbs.		72,323,415	111,517,302
Value.....\$		11,811,667	13,049,628
Beef, fresh.....lbs.		322,158	155,900
Beef, pickled, etc.....lbs.		1,894,335	1,620,288
Pork, fresh.....lbs.		506,413	1,821,647
Wiltshire sides.....lbs.		698,624	1,385,470
Cumberland sides.....lbs.		2,021,302	2,065,964
Hams and shoulders.....lbs.		20,617,661	28,589,149
Bacon.....lbs.		12,136,461	21,728,365
Pickled pork.....lbs.		1,948,303	2,367,275
Oleo oil.....lbs.		7,958,570	8,729,024
Lard.....lbs.		49,413,687	86,788,155
Neutral lard.....lbs.		2,231,060	2,366,588
Lard compounds animal fats.....lbs.		1,238,416	495,656
Margarine, animal fats.....lbs.		37,190	91,777
Cottonseed oil.....lbs.		1,986,543	1,950,042
Lard compounds, vegetable fats.....lbs.		508,050	760,118
SEVEN MONTHS ENDED JULY.			
		1925.	1924.
Total meats and meat products.....lbs.		387,032,273	572,202,710
Value.....\$		72,130,484	70,530,372
Total animal oils and fats.....lbs.		589,830,984	779,242,526
Value.....\$		92,580,167	94,271,352
Beef, fresh.....lbs.		2,137,334	1,455,585
Beef, pickled, etc.....lbs.		12,289,456	11,531,058
Pork, fresh.....lbs.		13,166,834	19,621,880
Wiltshire sides.....lbs.		8,490,654	17,460,717
Cumberland sides.....lbs.		14,503,862	17,469,717
Hams and shoulders.....lbs.		176,206,061	250,720,428
Bacon.....lbs.		106,721,645	181,235,235
Pickled pork.....lbs.		15,201,270	17,174,029
Oleo oil.....lbs.		60,504,744	65,509,594
Lard.....lbs.		428,878,949	615,632,090
Neutral lard.....lbs.		10,653,072	17,734,658
Lard compounds animal fats.....lbs.		6,128,651	3,845,425
Margarine, animal fats.....lbs.		395,125	491,708
Cottonseed oil.....lbs.		30,935,360	20,100,760
Lard compounds, vegetable fats.....lbs.		3,835,435	4,497,587

He Sold His Ham Boilers!

Advertiser F.S.-624 spent \$2 a week to advertise a lot of used ham boilers he wanted to get rid of.

He received 15 offers through his little ad in the "For Sale" page of THE NATIONAL PROVISIONER.

Did it pay? He thinks so.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to September 4, 1925, show exports from that country were as follows: To England, 12,082 quarters, to the continent, 47,256 quarters; to other ports none.

Exports of the previous week were: To England, 56,092 quarters; to the continent, none, to other ports, none.

ABOUT UNDERFEED STOKERS.

Detroit underfeed stokers of the single retort type are described in a new and attractive 32-page bulletin just off the press. Among other items of interest to combustion engineers, the bulletin contains a number of fuel bed crosssections, showing conditions of the fire with respect to air distribution and movement toward the dumps. One section of the book is devoted to the application of the stoker to both low and high set boilers. Another section shows how twin settings serve very large boilers. Copies of this bulletin, which is No. 1018, are available upon application to the Detroit Stoker Company, General Motors Building, Detroit, Mich.

Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day or per cwt.?

THE NATIONAL PROVISIONER'S revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at once:

The National Provisioner,
Old Colony Bldg., Chicago.

Please send me....copies of the
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Name.....

Street.....

City.....

Single copies, 2c; 25 or more, 1c each;
quantities, at cost.

PROVISIONS AT 7 MARKETS.

Stocks of provisions at Chicago, Kansas City, Milwaukee, Omaha, St. Joseph, St. Louis and East St. Louis on August 31, 1925, with comparisons, are reported as follows:

	Aug. 31, 1925.	July 31, 1925.	Aug. 31, 1924.
Total S. P. meats.....	161,538,215	179,654,926	182,820,418
Total D. S. meats.....	98,307,643	43,149,549	91,507,013
Total all meats.....	259,845,858	270,001,411	294,621,012
P. S. lard.....	12,209,906	24,424,460	17,462,995
Other lard.....	12,209,906	24,424,460	17,462,995
S. P. reg. hams.....	60,061,425	67,401,982	74,233,651
S. P. skd. hams.....	45,154,409	43,471,543	45,764,014
S. P. cl. bellies.....	36,548,662	43,556,364	39,613,869
S. P. picnics.....	19,402,431	22,602,953	22,179,505
D. S. fat backs.....	5,036,003	8,026,155	9,454,471

"HOOK'ER" TALKS TO THE BOYS

"The Way Up and How They Got There", by William H. Ridgway, president of Craig Ridgway and Son So., Coatesville, Pa., is a 24-page booklet containing "Facts for 'Jack'". Jack is the ambitious young man of today with his future before him.

The booklet contains reprints of addresses by Mr. Ridgway on "Our Splendid Business Men", "Business and Religion" and "The Way Up", all of which are highly inspirational to the young man attempting to climb the ladder of success, and at the same time retain the moral teachings of his youth.

Old "Hook'er-to-the Biler" is as interesting a speaker as he is an "ad" writer—and everybody reads his advertisements!

The fact that most of the big business men of today are actively associated with the moral and religious life of the nation is brought out by Mr. Ridgway in rather unique fashion. Answering a questionnaire given him at the close of an address to a group of college boys, Mr. Ridgway was able to tell off-hand the church or religious associations and activities of many of the most prominent.

The booklet can be procured in quantity at small price. It can be distributed by anyone and advertising space is left on the back cover for use by the distributor if desired. The Star Printing Co., Coatesville, Pa., is charged with the sale of the booklets.

LIVE NEW MARKET OPENS.

Heilman Brothers recently held the formal opening of their new and up-to-date meat market in Oskaloosa, Ia. The new market is modern and sanitary in every respect, and is equipped with Brecht mechanical refrigeration, freezer case and cooling room.

This popular store also has a complete sausage making department where Heilman's Famous Renown bologna and other kinds of sausage products are made. This department, too, is fitted throughout with equipment made and installed by The Brecht Co., St. Louis, Mo., through their Iowa representative, Wilbur H. Turner.

Heilman Brothers have used a Brecht cooler in their market for 33 years. Although it is, of course, an old model, it is still giving good service, but has given way to more modern and sightlier looking equipment in the new store.

What pork cuts are cured in dry salt and how is it done? What is the length of time in cure? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Sept. 3, 1925.

CATTLE—Relatively few good to choice fed steers arrived and such kinds got competition, closing steady. Other fat offerings, especially yearlings and medium weights lost 50c@\$.1.00 as contrasted with the high time a week earlier, the combined effect of the largest receipts since January and the most sizable grass run in years, having the effect of glutting the market.

Grass steers lost 25@50c, although the downturn centered mostly on low quality offerings unattractive to feeder buyers and killers. Grass steers of value to sell at \$8.50 upward showed little loss, weighty Wyomings and cake fed Colorado reaching \$11.00. Most Western grasses sold at \$.65@\$.75 to killers and \$.55@\$.70 to feeder dealers.

Weighty choice matured steers repeatedly made \$16.00 and \$16.10, but few grain fed offerings cashed above \$14.00, the bulk

going at \$10.00@13.50. The flood of grass and warmed up steers created large holdovers from day to day, but clearance by the week end was fairly complete.

She stock lost 25c, closing with a firm undertone, most Western grass cows going at \$3.75@5.00, with heifers at \$5.00@6.00 mostly. Cannors and cutters made \$2.85@3.50, heavy bologna bulls being more numerous at \$.475@.485 on a 15@25c higher trade. Vealers advanced 50c.

HOGS—Irregular changes marked the adjustment of swine prices since last Thursday in accordance with shifting demand, which centered on weight, as opposed to the recent sharp discounting for these descriptions.

Medium and heavy weight butchers scored 20@35c gains, lightweights held about steady and some of the light lights on the finished order suffered mild declines. Smooth packing sows registered 10@15c upturns, while heavy roughs suffered similar losses. Slaughter pigs closed steady to 25c lower, the downturns accruing to less desirable grades.

SHEEP—Approximately 50 per cent of range lambs arrived in feeder flesh, thus

the supply suitable for slaughter was only moderate and gains of 50c were general on these. Best fat range lambs topped for the week at \$15.65, or 65c above best offerings a week ago. However, improved quality accounted for some of the price betterment. Natives sold upward to \$15.40 to packers, with city butchers paying \$15.50 for sorted lots on several sessions. Sorting was generally moderate, due to the scarcity of suitable supplies, and bulk of cull offerings moved at \$11.50@12.00. Yearling wethers sold largely at \$10.50@11.50, no choice kinds being on sale. Fat sheep prices held firm, choice handyweight range ewes making \$8.25. Bulk of natives scored \$.65@.75, with heavies at \$.50@.55 mostly.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Sept. 3, 1925.

CATTLE—An unsettled dressed beef market and an oversupply of plain quality offerings were influential in lowering prices on beef steers. Practically no choice offerings arrived during the week and as a rule the quality was the plainest of the season. Beef steers and yearlings of value to sell at \$12.00 and above were nominally steady, while other fed steers closed 25@50c lower. Grass fat steers are 50@75c lower with extreme cases off as much as \$1.00.

At times during the week some of the lighter weight plain quality grassers were almost unsalable. Best heavy steers stopped at \$10.75, while medium weights reached \$11.75 and yearlings \$11.50. Bulk of the fed offerings were eligible to sell from \$8.50@10.00. Kansas grassers ranged from \$.65@.85 and Oklahoma arrivals went from \$.45@.70. Texas offerings were mostly in stocker and feeder flesh.

She stock sold mostly 25@50c lower, with the better kinds showing the full loss. Grass cows bulked at \$3.75@5.00 with heifers upward to 6.00.

Bulls and calves held at about steady prices. Choice veals closed at \$10.50@11.00.

HOGS—Trade in hogs for the week was extremely irregular, in fact so uneven that it is almost impossible to intelligently quote the market. However, buyers have been very bearish and the trend has been toward lower levels. Medium weights, heavies and mixed grades have been neglected and show declines of 40@50c with extreme cases off more, while lights and light lights offerings are 20@40c lower with 140 to 160 lb. kinds having the call.

Choice sorted 160 lb. kinds sold at \$12.75 today, while best 300 lb. butchers cashed at \$11.75. Packing sows are 50@75c lower with most sales from \$10.25@10.60.

SHEEP—Most of the fat lamb supply was of Western origin of desirable quality and closing levels are 25@35c higher than a week ago. Best Colorado lambs sold at \$15.45, while other Western offerings sold from \$15.00@15.35. Although the supply of native lambs is gradually dwindling they have been more or less neglected. Best native lambs sold at

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, September 3, 1925, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	\$13.30	\$13.35	\$12.25	\$12.70	\$12.85
BULK OF SALES	11.30@13.10	12.75@13.25	10.25@12.00	11.50@12.50	10.00@12.00
Hvy. wt. (250-350 lbs.), med.-ch.	12.00@13.00	12.40@12.90	11.25@12.00	11.50@12.15	11.00@12.00
Med. wt. (200-250 lbs.), med.-ch.	12.50@13.20	12.05@13.15	11.50@12.25	12.00@12.90	11.25@12.00
Lt. wt. (160-200 lbs.), com.-ch.	11.25@13.25	12.75@13.85	11.00@12.25	12.10@12.70	11.50@12.85
Lt. lt. (130-160 lbs.), com.-ch.	11.10@13.15	12.50@13.35	10.75@12.15	12.20@12.75	11.50@12.85
Packing sows, smooth and rough	10.35@11.15	10.25@10.75	9.75@10.50	10.00@10.75	9.75@10.25
Slight pigs (130 lbs. down), med.-ch.	12.00@13.15	12.00@13.15	10.75@11.75	11.75@12.40
Av. cost and wt., Wed. (pigs excluded)	12.21-249 lb.	12.97-223 lb.	11.06-204 lb.	12.03-230 lb.
Slaughter Cattle and Calves.					
STEERS (1,500 LBS. UP):					
Good-ch	13.25@16.25	12.00@15.50	11.50@15.00	11.15@15.00
STEERS (1,100-1,500 LBS.):					
Choice	14.25@16.25	13.25@15.50	13.15@15.00	12.85@15.00
Good	10.25@14.25	10.75@13.25	9.00@13.15	9.25@12.85	9.25@12.75
Medium	7.25@10.50	6.50@10.75	7.15@9.00	6.50@9.35	6.00@9.25
Common	5.25@7.25	4.50@6.50	4.85@7.15	4.50@6.50	5.00@6.00
STEERS (1,100 LBS. DOWN):					
Choice	13.75@15.50	13.00@15.25	13.00@14.75	12.85@14.85	9.25@12.50
Good	9.75@13.75	10.50@13.00	9.55@13.00	9.15@12.85	6.00@9.25
Medium	6.75@9.75	6.25@10.50	6.85@9.35	6.25@9.25	4.50@6.00
Common	4.75@6.75	4.25@6.25	4.50@6.85	4.25@6.50	3.50@4.50
Canner and cutter	4.00@4.75	3.50@4.25	3.00@4.50	3.00@4.25	9.00@12.75
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)....	9.00@14.75	10.00@13.00	9.15@13.75	8.75@13.25
HEIFERS:					
Good-choice (850 lbs. up).....	6.50@12.50	7.00@10.00	7.25@11.50	6.00@11.00	6.25@10.25
Common-med. (all weights).....	4.50@7.75	4.00@7.00	3.85@7.25	4.00@6.75	4.00@6.50
COWS:					
Good to choice	5.25@8.75	5.00@7.75	5.00@8.50	4.75@8.00	4.50@7.25
Common and medium	3.65@5.25	3.50@5.00	3.50@5.00	4.50@4.75	3.25@4.30
Canner and cutter	2.75@3.65	2.25@3.50	2.65@3.50	2.65@3.50	2.25@3.25
BULLS:					
Good-ch. (beef 1,500 lbs. up).....	5.00@6.50	4.50@5.50	4.15@5.00	4.50@5.25	4.00@5.75
Good-ch. (1,500 lbs. down).....	5.00@7.00	4.50@6.25	4.15@5.50	4.50@6.00	4.25@6.50
Can.-med. (canner and bologna)...	3.00@5.00	3.00@4.25	3.00@4.15	2.75@4.50	3.00@4.00
CALVES:					
Medium to choice (milk fed exc.)..	4.50@7.25	5.00@8.00	4.50@7.50	4.00@7.50	4.50@7.50
Cull-common	3.50@4.75	3.50@5.00	3.25@4.50	3.00@4.00	3.25@4.50
VEALERS:					
Medium to choice	10.25@13.00	7.50@12.75	7.50@10.00	7.25@11.00	7.50@11.00
Cull-common	5.00@10.25	3.50@7.50	4.50@7.50	4.00@7.25	4.00@7.50
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	13.75@15.65	13.00@14.75	13.50@15.75	13.50@15.45	12.75@14.75
Lambs, cull-com. (all weights).....	11.25@13.75	9.00@13.00	11.00@13.50	9.00@13.50	10.00@12.75
Yearling wethers, medium to choice.	9.75@12.75	9.00@12.25	9.25@12.00	9.25@12.50
Ewes, common to choice	4.50@8.25	4.00@7.50	4.25@7.25	4.25@7.50	3.75@7.50
Ewes, canners and cull	1.50@4.50	1.00@4.00	1.25@4.25	1.00@4.25	1.50@3.75

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Hogs Only
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\$14.75 with other lots at \$14.00@14.50.

Matured sheep met a fair outlet at steady prices. Both Colorado and range ewes sold up to \$7.50. Texas wethers went at \$7.75@8.25 and consignments from Louisiana sold at \$7.00@7.40.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., Sept. 3, 1925.

CATTLE—Featuring the current week's cattle market were large receipts and a resultant drop in values which affected practically all classes.

Compared with one week ago: Strictly choice steers steady; other natives 50c lower; Western steers 75c@1.00 lower; native beef cows 50@75c lower; Western she stuff 75c lower; canners 25c lower; light vealers steady to 25c lower; other classes 50c lower.

Tops for week: Yearlings \$14.00; matured steers \$13.00; mixed yearlings \$11.50; Western steers \$8.00.

Bulks for week: Native steers \$8.00@11.25; Western steers \$5.50@7.75; fat light yearlings \$10.00@11.00; cows \$3.75@5.00.

HOGS—Sharply increased receipts during the current week at leading centers had the effect of lowering hog prices on the local market. Lightweights show a 40c decline from last Thursday with medium and heavy butchers unevenly 25@40c lower, pigs and packing sows 25@50c off.

A few choice light hogs reached \$13.35 today, against \$13.75 a week ago; other light hogs, 190 lbs. down, cashed mainly at \$13.15@13.25; 200 to 230 lbs. \$12.90@13.15; 250 lbs. and up \$12.75@12.85; a few sales \$12.65 and \$12.70; good weight pigs around \$13.00; packing sows \$10.50@10.75.

SHEEP—Fifteen dollar lambs featured trading on Tuesday of this week but market later eased off and \$14.75 headed the list of sales today with the bulk \$14.50. This shows a 25@50c advance over last Thursday.

Other classes show no change; cull lambs \$9.00; fat ewes \$5.00@7.50, depending upon weight.

ST. JOSEPH

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Sept. 1, 1925.

CATTLE—Cattle receipts around 7,500 for two days this week and practically all were westerns and grassers, not enough fed offerings being received to fully test the market. Heavy receipts at other points caused a sharp break on most classes Monday, while Tuesday's values held about steady.

Killing steers, and the general run of cows and heifers, are 25@50c lower. Grass steers sold mostly \$6.25@8.50, plain kinds sold down to \$4.25 and best wintered Kansas sold up to \$11.60.

Few cows sold above \$5.00, with canners and cutters \$2.25@3.25. Grass heifers ranged mostly \$4.50@6.00, with a few up to \$7.00@7.50.

Bulls about steady, mostly \$3.50@4.25. Calves 50c lower, top \$11.00.

HOGS—Hog receipts around 8,000 for two days, against 6,820 same days a week ago. Market continues very uneven, and prices are mostly 15@25c lower for the period.

Tuesday's top \$12.80 on lights and bulk of sales \$11.75@12.60. Packing sows \$10.00@10.25.

Sheep—Sheep receipts around 9,500 for two days, and were mostly westerns. Native lambs held steady, with best at \$14.75. Westerns and feeders 25@35c higher. Western lambs \$15.00@15.25.

Sheep strong; best native ewes \$7.00@7.25, westerns \$7.25@7.50. Wethers, \$8.00@8.50, yearlings \$11.00@11.25.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Sept. 3, 1925.

CATTLE—Market on fed steers and yearlings shows little or no change for the seven-day period. Increased supplies of grassers aided packers in widening the price spread between common and medium grades.

Top reached \$15.00 paid for finished steers averaging 1207 lbs.; bulk fed steers and yearlings \$9.50@13.25; grassers \$6.50@8.00, best \$8.60. Killing she stock 15@25c lower; bulls weak to 25c lower; veals steady; heavy calves 50c lower.

HOGS—Buyers showed a bearish tendency and with shipping inquiry below normal a decline of 75c@\$1.00 on all classes was experienced. Thursday's bulk ranged \$10.25@12.00; top on sorted lights, \$12.25.

SHEEP—Moderate receipts distributed evenly resulted in a stronger trend to fat lamb values with current prices 75c higher than a week ago.

Thursday's bulk: Fat range lambs, \$15.50@15.75; natives \$15.00@15.40. Sheep and yearlings steady; fat range yearlings \$10.50@11.25; wethers mostly \$8.00@8.50; ewes, \$6.50@7.00.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics.) and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., Sept. 1, 1925.

CATTLE—Beef and butcher cattle outlet is in semi-demoralized condition, fresh losses of 25@50c or more being quotable for the week to date. Bulk of the grass steer run sold between the \$5.50 and \$7.00 levels, with some of the better fleshy kinds upward to \$8.00 and above.

Grass cows were salable mostly from \$3.50@4.25, with heifers at \$4.25@5.25. Better grade cows sold up to \$4.75, with heifers upward to \$6.50. Canners and cutters bulked at \$2.50@3.00.

A spread of \$3.50 to \$4.00 embraced practically all sales of bolonga bulls. Veal calves are holding up well, bulk of the best lights clearing today at \$10.75, with a few up to \$11.00.

HOGS—Butcher and bacon hogs show little change from a week ago, selling at present from \$12.00@12.75 mostly; but packing sows which sank to \$5.75@10.00 level today have been discounted about \$1.00 per cwt. during the period.

SHEEP—Seventy-five cents have been gained by sellers in the fat lamb section during the week, bulk selling today at \$13.50@14.50, with culls holding at \$10.00. Fat ewes sold largely at \$5.00@7.25.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending August 27, 1925, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended Aug. 27.	Same week ended 1924.	Week ended Aug. 20.
Toronto	\$ 8.15	\$ 7.50	\$ 8.00
Montreal (W)	7.50	6.50
Montreal (E)	7.50	6.50
Winnipeg	6.00	5.75	6.65
Calgary	5.85	5.45	5.85
Edmonton	6.00	4.75	5.50

VEAL CALVES.			
Toronto	12.00	11.00	11.50
Montreal (W)	9.00	9.00	9.25
Montreal (E)	9.00	9.00	9.25
Winnipeg	8.00	5.50	7.50
Calgary	5.75	4.50	5.75
Edmonton	5.50	4.25	5.50

SELECT BACON HOGS.			
Toronto	15.63	12.35	15.36
Montreal (W)	14.50	11.00	14.00
Montreal (E)	14.50	11.00	14.00
Winnipeg	14.75	10.72	14.30
Calgary	14.30	10.56	14.30
Edmonton	14.30	10.15	14.30

GOOD LAMBS.			
Toronto	14.00	13.50	14.75
Montreal (W)	12.50	11.25	13.25
Montreal (E)	12.50	11.25	13.25
Winnipeg	11.00	9.75	11.75
Calgary	12.25	12.00	12.25
Edmonton	12.00	12.00	11.50

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, September 2, 1925.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 34@36c; green hams, 8-10 lbs., 25c; 10-12 lbs., 24½c; 12-14 lbs., 24c; green picnics, 4-6 lbs., 17¼@17¾c; 6-8 lbs., 17@17½c; green clear bellies, 6-8 lbs., 27½c; 8-10 lbs., 27c; 10-12 lbs., 26½c; 12-14 lbs., 26c; S. P. bellies, 6-8 lbs., 25c; 8-10 lbs., 25½c; 10-12 lbs., 25c; 12-14 lbs., 24½c; S. P. hams, 8-10 lbs., 24c; 10-12 lbs., 24c; 12-14 lbs., 23½c; 18-20 lbs., 24c; dressed hogs, 21¾c; city steam lard, 17¾c; compound, 12¾@13c.

How do hog shrinkages vary according to the length of time held in the cooler? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

SATISFACTION

KENNETT-MURRAY ORGANIZATION

CHICAGO—Kennett, Murray & Co.
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DETROIT—Kennett, Murray & Colina
EAST ST. LOUIS—Kennett, Sparks & Co.
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OMAHA—Kennett, Murray & Co.
SIOUX CITY—Kennett, Murray & Brown
SIOUX FALLS—Kennett, Murray & Brown

BUYERS ONLY and WE BUY RIGHT

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 29, 1925, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,197	9,500	14,750
Swift & Co.	5,882	8,900	22,156
Morris & Co.	4,335	6,800	9,523
Wilson & Co.	5,206	6,500	7,714
Anglo. Amer. Prov. Co.	760	2,300	...
G. H. Hammond Co.	2,598	3,800	...
Libby, McNeill & Libby.	1,213

Brennan Packing Co., 6,100 hogs; Miller & Hart, 3,100 hogs; Independent Packing Co., 2,500 hogs; Boyd, Lunham & Co., 4,500 hogs; Western Packing & Provision Co., 6,400 hogs; Roberts & Oake, 3,600 hogs; others, 14,900 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,422	2,107	3,381	2,879
Cudahy & Co.	5,106	2,156	2,647	3,579
Fowler Pkg. Co.	695	28
Morris & Co.	3,487	3,177	3,329	912
Swift & Co.	5,435	1,853	3,071	4,506
Wilson & Co.	4,818	1,225	4,174	2,803
Local butchers.	941	163	643	...

Total 25,404 10,700 16,245 14,679

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,616	9,550	7,688
Cudahy Pkg. Co.	4,362	9,041	10,716
Dold Pkg. Co.	554	8,440	...
Morris & Co.	1,948	3,715	5,506
Swift & Co.	5,150	6,113	10,600
M. Glassburg.	7
Hoffman Pkg. Co.	59
Mayerowich & Vall.	43
Mid-West Pkg. Co.	34
Omaha Pkg. Co.	50
John Roth & Sons.	58
So. Omaha Pkg. Co.	93
Lincoln Pkg. Co.	440
Nagle Pkg. Co.	19
Sinclair Pkg. Co.	435
Wilson Pkg. Co.
Kennett-Murray Co.	...	4,066	...
J. W. Murphy.	...	4,969	...
Other hog buyers, Omaha.	...	8,997	...

Total 17,168 51,891 34,510

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,252	3,835	2,274
Swift & Co.	3,801	6,818	1,906
Morris & Co.	3,939	3,372	1,931
St. Louis Dressed Beef Co.	1,384
Independent Pkg. Co.	729	1,020	60
East Side Pkg. Co.	968	4,447	...
Hell Pkg. Co.	9	722	...
American Pkg. Co.	147	2,169	56
Krey Pkg. Co.	134	18	19
Sartorius.	11	514	...
Sieloff Pkg. Co.	94	2,100	23
Butchers.	20,144	43,496	3,054

Total 34,592 68,523 9,384

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	4,546	1,507	7,286	7,471
Armour & Co.	2,604	854	3,481	3,184
Morris & Co.	2,813	1,271	3,795	961
Others.	3,779	594	9,425	3,240

Total 13,802 4,228 23,987 14,856

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,687	403	10,391	1,178
Armour & Co.	2,468	281	10,846	1,161
Swift & Co.	1,948	209	5,020	1,116
Sacks Pkg. Co.	221	48
Smith Bros. Pkg. Co.	78	18
Local butchers.	65	34	7	...

Order buyers and packer shipments 755 12,993

Total 7,834 903 30,240 3,455

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,188	1,037	2,080	72
Wilson & Co.	3,214	1,169	2,179	11
Others.	93	6	238	...

Total 5,495 2,212 4,497 83

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,400	795	3,064	454
Dold Pkg. Co.	295	97	2,994	...
Local butchers.	203

Total 1,958 892 6,028 454

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,292	2,527	8,810	3,161
Hertz Bros.	162	118
Katz Pkg. Co.	728	630
Swift & Co.	5,344	4,735	13,383	4,840
Others.	896	490	4,005	...

Total 10,470 8,500 26,268 8,001

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,062	250	1,233	1,404
Armour & Co.	728	285	2,113	2,648
Blaney-Murphy.	620	189	820	...
Others.	468	337	634	388

Total 2,873 1,031 4,800 4,400

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,077	3,599	4,681	1,212
Swift & Co., Chicago.	450
United Dressed Beef Co.	107
R. Gums.	44	...	148	...
F. C. Gross.	69	30	...	62
Swift, Harrisburg.	24
Local butchers.	191	425	26	213
Local traders.	291	56	11	11

Total 1,803 4,110 4,866 1,948

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	743	132	4,238	133
Kroger Gro. & Bak. Co.	207	111	1,378	...
Gus Juengling & Son.	143	138	...	69
J. & F. Schroth Pkg. Co.	20	...	2,649	...
H. H. Meyer Pkg. Co.	33	...	2,403	...
J. Hilber's Sons.	103	10	...	72
Wm. G. Rehn's Sons.	174	59
Peoples Pkg. Co.	127	94	1,580	...
A. Sander Pkg. Co.	9
Sam Gall.	19	457
J. Schlachter's Sons.	239	296	...	151

Total 1,836 850 12,248 882

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers.	2,456	4,275	15,755	2,543
Gingran & Co.	1,390	478	15,403	1,392
Armour & Co.	170	68	1,735	...
Indianapolis Abt. Co.	836	29	...	186
Hilgemier Bros.	850	...
Brown Bros.	203	26	...	10
Schussler Pkg. Co.	30	...	254	...
Meier Pkg. Co.	60	6	248	...
Beil Pkg. Co.	60	...	35	...
Riverview Pkg. Co.	21	...	230	...
Indianapolis Prov. Co.	14	...	194	16
A. Wabritz.	24	82	...	8
Hoosier Abt. Co.	36
Others.	239	756	161	508

Total 5,554 5,720 34,865 4,603

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending Aug. 29, 1925, with comparisons:

CATTLE.

	Week ending Aug. 29.	Prev. week.	Cor. week 1924.
Chicago	26,551	29,796	31,172
Kansas City	25,404	27,548	23,617
Omaha	17,168	16,995	20,185
St. Louis	34,592	33,831	29,829
St. Joseph	13,802	14,281	11,659
Sioux City	7,854	8,380	6,596
Indianapolis	2,245	6,541	12,297
Cincinnati	5,554	5,043	7,542
Indianapolis	1,836	1,665	1,536
Milwaukee	1,803	...	1,582
Wichita	1,958	1,034	1,672
Denver	2,873	2,796	2,370
St. Paul	10,470	11,896	7,911

Total 155,360 160,706 149,962

HOGS.

	Week ending Aug. 29.	Prev. week.	Cor. week 1924.
Chicago	78,900	77,400	109,400
Kansas City	16,245	19,102	25,597
Omaha	51,891	55,795	64,593
St. Louis	68,523	55,974	54,205
St. Joseph	23,987	20,138	30,367
Sioux City	39,246	39,146	58,709
Indianapolis	4,497	2,937	4,853
Cincinnati	34,865	33,333	39,622
Milwaukee	12,245	8,569	12,297
Wichita	6,028	7,190	12,312
Denver	4,800	3,243	5,670
St. Paul	26,268	26,349	24,128

Total 372,364 341,264 445,675

SHEEP.

	Week ending Aug. 29.	Prev. week.	Cor. week 1924.
Chicago	54,154	52,786	60,786
Kansas City	14,679	15,145	24,951
Omaha	34,510	31,430	37,249
St. Louis	9,384	20,161	14,334
St. Joseph	14,856	10,978	17,301
Sioux City	3,455	3,732	1,990
Indianapolis	83	34	103
Cincinnati	4,663	4,223	4,399
Milwaukee	1,948	...	1,751
Wichita	1,536	...	1,537
Denver	4,400	3,403	3,003
St. Paul	8,001	7,011	7,219

Total 155,230 150,573 174,279

RECEIPTS AT CENTERS.

SATURDAY, AUGUST 29, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	500	3,000	2,000
Kansas City	500	3,000	500
Omaha	200	5,500	...
St. Louis	500	3,500	200
St. Joseph	100	4,200	1,000
Sioux City	1,000	6,000	900
St. Paul	4,300	500	1,000
Oklahoma City	100	400	...
Fort Worth	600	200	...
Milwaukee	...	100	...
Denver	...	700	11,000
Louisville	100	400	200
Wichita	100	300	100
Indianapolis	200	4,000	300
Pittsburgh	100	2,000	300
Cincinnati	300	1,000	400
Buffalo	100	1,000	300
Cleveland	300	1,000	300
Nashville, Tenn.	...	300	...
Toronto	600	300	100

MONDAY, AUGUST 31, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	34,000	30,000	25,000
Kansas City	28,000	7,000	12,000
Omaha	17,000	7,500	17,500
St. Louis	14,000	12,000	2,000
St. Joseph	5,000	3,500	2,500
Sioux City	10,000	6,500	1,500
St. Paul	14,000	4,500	2,500
Oklahoma City	1,800	1,100	...
Fort Worth	4,000	1,000	600
Milwaukee	300	700	200
Denver	3,100	2,300	13,000
Louisville	1,000	800	...
Wichita	4,000	2,300	600
Indianapolis	800	6,000	300
Pittsburgh	2,200	5,000	4,000
Cincinnati	4,000	2,800	1,300
Buffalo	2,500	12,500	5,000
Cleveland	1,000	3,500	1,500
Nashville, Tenn.	...	200	...
Toronto	3,100	1,300	1,500

TUESDAY, SEPTEMBER 1, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	21,000	18,000
Kansas City	15,000	6,500	8,000
Omaha	7,000	8,500	12,500
St. Louis	10,000	12,000	3,500
St. Joseph	3,500	4,000	2,200
Sioux City	2,000	7,000	800
St. Paul	1,500	5,000	2,000
Oklahoma City	1,200	500	...
Fort Worth	2,300	300	300
Milwaukee	500	1,500	400
Denver	1,000	1,700	700
Louisville	200	200	200
Wichita	600	1,000	200
Indianapolis	900	7,000	1,000
Pittsburgh	100	1,500	300
Cincinnati	300	2,400	3,000
Buffalo	100	1,000	...
Cleveland	200	1,500	500
Nashville, Tenn.	100	600	...
Toronto	500	1,200	400

WEDNESDAY, SEPTEMBER 2, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	16,000	21,000
Kansas City	8,500	7,500	8,000
Omaha	5,500	8,500	12,500
St. Louis	6,500	12,500	2,500
St. Joseph	3,300	5,000	2,000
Sioux City	2,500	9,000	1,500
St. Paul	2,000	6,500	2,500
Oklahoma City	1,500	900	..
Fort Worth	4,800	800	300
Milwaukee	400	800	300
Denver	400	400	100
Wichita	200	1,000	100
Wichita	600	1,500	100
Indianapolis	1,000	5,500	500
Pittsburgh	100	1,500	400
Cincinnati	700	2,900	5,500
Indole	300	800	100
Cleveland	300	1,500	1,000
Nashville, Tenn.	100	700	..
Toronto	400	1,200	1,000

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—Two packers sold 50,000 hides, mainly branded at unchanged prices for the most part except for 20,000 branded cows which made 14c or 1/2c off. In addition to the branded cows about 10,000 native steers sold at 17 1/2c, an unchanged rate; 2,000 extreme native steers made 16c; 4,500 heavy Texas 16c; 2,500 butts 16 1/2c; 10,000 Colorados, 15c and close to 2,000 25@45 lbs. August light cows, 16c; being the drop outs from the 45@55 lbs. sale made earlier in the week at 15 1/2c. The branded cows at 14c and recent 15 1/2c light cow business emphasizes the ample slaughter of light cattle at present. Native bulls here are wanted at 13 1/4c; stocks small; brands 10@12c; small packer hides 16c.

COUNTRY HIDES—Moderate business is reported from time to time in the lighter varieties of country hides. Business is reported in nearby sections at 12 1/4@13c and in the choicer Northwestern qualities at 13@13 1/4c, the outside for strictly summer quality material. Buff weights command 13c, occasional sales being reported. Extremes are quoted at 14 1/4@15c for 25@50's and 14 1/4@15 1/2c for 24@45 lbs. lines. Buyers views as a rule are on the inside levels for good quality current receipt materials. Branded country hides 10 1/4@11 1/4c flat; country packers at 12@14c; bulls, 9 1/2@10c for country run; country packers at 12@12 1/2c; glues at 8 1/4@9c. Eastern all weights are selling in small lots at 11 1/2@12c; flat and carlots at 12@12 1/4c flat. Canadians lately made 13 1/4@14c flat for 25@50's, carrying up to 20 per cent grubs; similar buffs bring 11 1/4@11 1/2c flat with buyers talking lower.

CALFSKINS—Quiet and unchanged. The last business reported in calfskins was in a car of local packer August take-off at 22 1/2c. June forward take-off is held in fairly ample supply, and 22 1/2c would be considered thereon. In local city calfskins last business was at 20 1/2c with new interest rather slack. Buyers feel that ultimately 20c will be realized and therefore they are not ready to operate. Outside skins are rated around 19@20c for qualities. Bids of 18 1/2c are reported for Northwestern outside city and country skins, two-thirds cities and 16 1/2c for kipskins of similar descriptions. Countries alone 17@18c. Deacons \$1.25@1.30 nominal; slunks sold at \$1.00; kipskins are quiet and scarce. Cities last sold at 20c and packers at 21c; country kipskins 16@17c.

MISCELLANEOUS MARKETS—Dry hides are quoted quiet at 20@22c for weights and descriptions. Horse hides command \$4.75@5.25 for average to good lines; Twin Cities stock made \$5.00 flat f.o.b. Renderer horse quoted up to \$5.50 here. Packers woolskins are quiet at \$1.80@2.20 paid for qualities; shearlings \$1.75 paid and \$1.80 asked; inferior kinds \$1.50@1.65; dry pelts 30@33c; pickled skins are strong with \$10.00 paid and more money asked; hogskins 15@35c.

New York.

NEW YORK PACKER HIDES—There is no new business passing in city slaughter stock at the moment as practically all the August take-off has sold at very good prices. September kill is not as yet offered. Native steers last sold at 17 1/2c; butts made 15 1/2c and 16c as to seller and Colorados 14 1/2c. Cows 15 1/4c; bulls realized 13c and spreads topped 18 1/2c.

OUTSIDE PACKER HIDES—A lull in buying is apparent in small packer materials, buyers wishing to watch develop-

ments and sellers not being ready to talk on September kill as yet. Slight differences in ideas prevail at the moment, but the undertone to the market is rather steady to strong. Eastern small packer all weight cows and steers last sold at 15 1/2@15 3/4@16c with the inside for light cow weights. Canadian sellers are well booked up for August and similarly the coast packers have virtually nothing but September unsold. Coast steers 14 1/4c with one lot of Los Angeles stock bringing 14 1/2c and cows 13 3/4@14c as to killer. Mid-western packers are closely sold for August, realizing 16c and 14 1/4c for brands usually.

COUNTRY HIDES—A car of Penn country bulls sold at 10 1/4c selected. There is a very broad demand for bulls in all sections and prices are steady to strong in tone. Mid-western light hides have sold at 15@15 1/2c range but business at the outside level is difficult to effect. Similar section buff weights have been bringing 13c, but here also the tendency is to look for slightly easier rates. Heavy stock over 60 lbs. is wanted at 12c. Canadian light hides 50 lbs. down quoted 13 1/4@14 1/2c flat as to descriptions and 50 lbs. up stock at 11 1/4c flat paid. Southern light hides are ranged around 13 1/4@15c flat for sections with the inside and a trifle better on middle section and the top half for more northerly lines.

CALFSKINS—Three weight N. Y. skins are quiet and quoted easy in tone. Light skins quoted \$1.80, mediums \$2.45@2.50 and heavies \$3.25@3.32 1/2; outside prices were recently paid. Outside skins are rated quiet at a 5@15c discount. Untrimmed domestics are quoted around 20c; foreign skins are firmly held with reports current of Lithuanians held \$1.57; bids \$1.45 and Courlands selling P. T.

FOREIGN WET SALTED HIDES—Frigorifico material remains quiet for the moment but is well booked up and the kill rather limited, as is usual at this season. Late operations were effected in Argentine steers at 17c landed and in Uruguay at 18c while cows sold at \$35.25 for 21 1/2 kilos Swift Montevideo varieties, or 159/16c according to latest exchange figures. Frigorifico extremes made 16 1/2c lately but are valued a trifle higher now. Type hides are quiet, saladero steers being held at 16 1/4@16 1/2c for ordinary types and cows 14@14 1/4c paid as to weight and description. Campos steers 13 1/2c and cows 11 1/2c; spot hides are quiet.

HEATING AND VENTILATING.

An industrial heater that would not only keep the plant warm in winter, but would also act as a ventilator and fan in summer, would cut down materially on heating overhead. There are many places in the average packing plant where such type of apparatus could be used to advantage.

A catalog describing and illustrating their newest model steam coil heater has recently been issued by Skinner Bros., Mfg. Co., Inc., 1474 South Vandeventer, St. Louis, Mo. The manufacturers claim that these steam coil heaters will not only heat the plant in winter and ventilate it in summer, but will also help materially in drying rooms, etc. Steam can also be removed and the air in the room kept free from vapors and dust.

The catalog contains a wealth of information about Skinner Bros. steam coil heaters, and is lavishly illustrated with photographs and diagrams. Several pictures of Skinner Bros. installations in various plants throughout the country are also shown.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week August 29, 1925:

	CATTLE.	
	Week ending Aug. 29.	Prev. week.
Chicago	26,551	29,796
Kansas City	36,119	42,445
Omaha	16,303	20,668
East St. Louis	13,688	22,801
St. Joseph	13,263	14,253
Sioux City	7,658	8,245
Cudahy	9,005	578
Philadelphia	1,603	1,898
Indianapolis	1,277	1,435
Boston	1,647	1,434
New York and Jersey City	8,902	8,757
Oklahoma City	7,707	8,147
Total	144,211	161,557

	HOGS.	
	Week ending Aug. 29.	Prev. week.
Chicago	78,900	77,400
Kansas City	16,245	19,102
Omaha	31,950	30,501
East St. Louis	31,032	33,979
St. Joseph	14,781	11,992
Sioux City	27,817	28,257
Cudahy	11,166	9,245
Ottumwa	938	11,240
Fort Worth	12,072	11,237
Philadelphia	17,443	16,515
Indianapolis	7,691	8,147
Boston	90,350	31,469
New York and Jersey City	4,497	2,937
Oklahoma City	284,912	291,819
Total	284,912	332,061

	SHEEP.	
	Week ending Aug. 29.	Prev. week.
Chicago	54,184	52,786
Kansas City	14,679	15,145
Omaha	32,799	29,197
East St. Louis	7,362	9,105
St. Joseph	11,016	8,380
Sioux City	2,901	5,623
Cudahy	1,816	175
Fort Worth	4,389	2,631
Philadelphia	1,136	6,715
Indianapolis	7,235	1,696
Boston	42,463	9,352
New York and Jersey City	83	45,737
Oklahoma City	180,694	179,029
Total	180,694	215,235

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending September 5, 1925, with comparisons, are as follows:

PACKER HIDES.			
	Week ending Sept. 5, '25	Week ending Aug. 29, '25	Corresponding week 1924.
Spread native steers	18 1/2@19c	18 1/2@19c	18 @19c
Heavy native steers	17 1/2@18c	17 1/2@18c	@18c
Heavy Texas steers	@16c	15 1/2@16c	@14 1/2c
Heavy butt branded steers	@16 1/2c	@16 1/2c	@14 1/2c
Heavy Colorado steers	@15c	@15c	@13 1/2c
Ex-light Texas steers	@14 1/2c	@14 1/2c	@11 1/2c
Branded cows	@14c	@14 1/2c	@11 1/2c
Heavy native cows	@17 1/2c	@17c	@15c
Light native cows	@15 1/2c	@15c	@14 1/2c
Native bulls	@13 1/2c	@13 1/2c	@11c
Branded bulls	@11 1/2c	@11 1/2c	@9 1/2c
Calfskins	@22 1/2c	@24 1/2c	23 @24c
Kips	@21c	@21c	@18 1/2c
Kips, overwt.	@18 1/2c	@18 1/2c
Kips, branded	@16 1/2c	@16 1/2c
Slunks, regular	@1.00	@1.10	1.25@1.35
Slunks, hairless	@.60c	@.60c	50 @.65c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Sept. 5, '25	Week ending Aug. 29, '25	Corresponding week 1924.
Natives, all weights	@16c	@16c	@14c
Bulls, native	@13c	@13c	@11c
Br. str. hds.	@14 1/2c	@14 1/2c	@12c
Calfskins	@18 1/2c	@19 1/2c	@23c
Kip	@15 1/2c	@15 1/2c	@18c
Slunks, regular	@1.00	@1.00	@1.25
Slunks, hairless	@.40c	@.40c	@.30c

COUNTRY HIDES.

	Week ending Sept. 5, '25	Week ending Aug. 29, '25	Corresponding week 1924.
Heavy steers	13 @13 1/2c	13 @13 1/2c	@19 1/2c
Heavy cows	12 @12 1/2c	12 @12 1/2c	@9 1/2c
Butts	12 1/2@13c	12 1/2@13c	9 1/2@10c
Extremes	14 1/2@15c	15 @15 1/2c	12 @13c
Bulls	10 @10 1/2c	10 @10 1/2c	8 @8 1/2c
Branded hides	10 1/2@11c	10 @10 1/2c	8 @8 1/2c
Calfskins	16 @17c	17 @18c	15 @17 1/2c
Kip	14 @15c	15 @16c	13 @14c
Light calf	\$1.10@1.15	\$1.10@1.15	\$1.25@1.30
Deacons	\$1.00@1.05	\$1.00@1.05	\$1.10@1.20
Slunks, regular	\$0.90@1.00	\$0.90@1.00	\$1.15@1.25
Slunks, hairless	\$0.30@0.40	\$0.30@0.40	\$0.25@0.30
Horsehides	\$4.50@5.50	\$4.50@5.50	\$4.00@4.50
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

SHEEPSKINS.

	Week ending Sept. 5, '25	Week ending Aug. 29, '25	Corresponding week 1924.
Large packers	\$1.80@2.20	\$1.75@2.25	\$1.50@2.00
Small packers	\$1.75@2.05	\$1.75@2.05	\$1.60@1.75
Pkrs. shearings	\$1.75@1.80	\$1.65@1.70	@1.15
Dry pelts	\$0.30@0.33	\$0.30@0.33	\$0.25@0.32

ICE AND REFRIGERATION

ICE NOTES.

The new cold storage unit of the Cashmere Cold Storage and Warehouse Company, Cashmere, Wash., was recently completed and put into operation.

The new cold storage plant of the Davis Fruit Company in Wentachee, Wash., has been completed and is now in operation. The plant cost around \$50,000.

The Citizens Ice and Cold Storage Company in Little Rock, Ark., which was recently sold to the Couch interests along with other properties of the Southern Ice and Utilities Company, is being remodeled and enlarged.

Morris Ice Company has been incorporated in Jackson, Miss., with a capital stock of \$73,000 by J. H. Morris, 505 N. State street, Jackson, Miss., and others.

It is reported that the Middle West Utilities Company will erect a 50-ton ice plant and a 1,000-ton ice storage warehouse in Kingsville, Tex.

St. Lucie Ice Company plans to erect a new \$15,000 ice plant in Ft. Pierce, Fla., adjoining its present plant there.

Blacksburg Ice and Fuel Company has been incorporated in Blacksburg, S. C., by J. H. McMurray, Jr., G. F. Cash and others.

Home Ice Company in Abbeville, La., has been sold to Paul C. Dodge, who will remodel and operate it.

It is reported that the Middle West Utilities Company plans to erect a 60-ton ice plant and cold storage warehouse in Corpus Christi, Tex.

Georgia Ice Company is said to be plan-

ning to install a 60-ton ice plant at its factory site at 431 Harmon street, Savannah, Ga.

REFRIGERATION BY STAGES.

From Power.

In heat-balance studies of steam power plants it has become an axiom that the greatest economy of fuel results from performing each heating operation with heat at as low a temperature as practicable.

This is applied chiefly to the feed water, which in the newest stations, is heated first by low-temperature waste heat from oil and air coolers and thereafter mainly by bled steam at successively higher temperature levels. Except in the boiler itself there is no point in the system where a large quantity of heat is supplied to the feed water by a substance at much higher temperature.

Since the low-head heat is worth less than high-temperature, inasmuch as it has less capacity for producing power, this plan of operation improves the over-all thermal efficiency of the station.

The same principle applies where steam is used for process work. The use of high-pressure steam from the boiler where exhaust steam would have a temperature high enough for the purpose at hand is a sheer waste of power-producing capacity.

Still further thermal gain is possible where the exhaust steam can be replaced by condenser circulating water at a considerably lower temperature. Circulating water from condensers operating at moderate vacua is already in successful use for heating buildings, as is exhaust steam at pressures below atmospheric.

The converse principle of performing cooling operations in stages, using for each stage a cooling medium at as high a temperature as possible, has possibilities

WEBSTER BRINE SPRAYS

Over 150,000 of these highly efficient devices have been installed in Packing Houses thruout the United States, Canada and South America.



Adopted as standard by leading Packers everywhere.

"Webster" Brine Sprays as we apply them give unparalleled results in all types of Brine Spray Refrigerating Systems whether deck, duct or tube systems.

Complete brine spray systems installed; results guaranteed.

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Durable
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The Arctic Junior Refrigerating Machine.

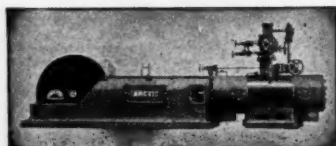
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Canton, Ohio

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Deal Direct with the Manufacturer

almost as great in the effecting of economies.

While, scientifically, cold is not looked upon as an entity like heat, but merely as the absence of heat, the number of heat units per pound by which a substance falls below a certain standard may be looked upon as the content of cold per pound, just as the heat contained above that in water at 32 deg. is arbitrarily taken as the "heat content."

Given a certain initial temperature of food or any other substance to be cooled, any other available substance at a lower temperature may be looked upon as a refrigerant. Even the air of a warm summer day is a refrigerant to the fireman who steps out of a sweltering boiler room.

Without being conscious of its scientific implications, the economical housewife makes daily use of this principle to keep down household expenses. If cooked food is to be chilled, she does not move it directly from the stove to the ice box, but first sets it in the window to be cooled to the air temperature.

Thus she is carrying out the first stage of refrigeration with a "high-temperature" refrigerant which costs nothing. Sometimes she will use tap water (another refrigerant at somewhat lower temperature, and hence more valuable) for a second stage of cooling.

The final stage is in the ice box where she must pay over four cents per thousand B.t.u. of cold, assuming that she gets her ice for sixty cents per hundred pounds.

This bit of household economy has been imitated in industry. Some of the city milk plants, for example, use cold well water for precooling milk before applying the more costly mechanical refrigeration.

In one plant in New York City the wells supply water at fifty-six degrees F. during the summer when the average air temperature is above seventy degrees. Practically the only cost is that of pumping, which is small with shallow wells.

NEW INSULATING MATERIAL.

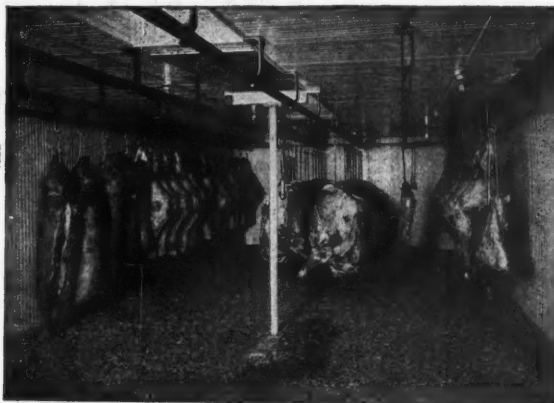
A new type of insulating material has been developed in Denmark, which may prove to be of interest to refrigerating engineers, says Ice and Cold Storage of London. It was invented by three Danish engineers in Copenhagen.

The new material is called cellconcrete, and somewhat resembles fine pumice stone. It is, however, said to be as hard as concrete, and will float in water. World-wide patent rights on the invention are held by a Danish concern.

It is said that this new material is made by mixing sand and concrete in an ordinary concrete mixer, after which a foam liquid is beaten up into a froth in a special machine, and is then blown into the concrete mixer, where it is mixed with the concrete.

The walls of the tiny cells of this material are said to be waterproof. This, it is claimed, is of great importance in keeping the walls of the coolers on which it is used dry and free from moisture. Likewise it is said to be fireproof.

Another advantage claimed for this material is that it can be made right on the job in the case of new construction. By this means, construction and insulation can be carried on at the same time.



PROPERLY refrigerated storerooms assure the Packer of prime meats and no spoilage. Protect yourself from spoilage losses by installing **YORK MECHANICAL REFRIGERATION**. You can depend on a York. Write for list of York users.

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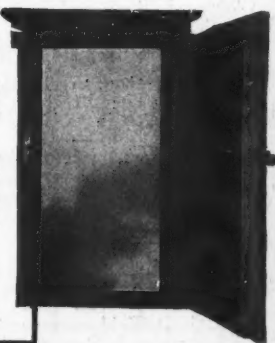
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PHILADELPHIA, PA.

Chicago Section

R. A. Rath, of the Rath Packing Co., Waterloo, Ia., was in the city this week.

Phillip E. Wuichet, of the Wuichet Fertilizer Co., Dayton, Ohio, was a Chicago visitor this week.

Fred Inches, of the Wilson Provision Company, Peoria, Ill., made a trip to Chicago during the week.

R. C. Ellis, of the Hopkins Fertilizer Co., New Albany, Ind., was in Chicago on a short trip this week.

George A. Hormel, president of George A. Hormel & Co., Austin, Minn., was in Chicago late in the week.

Howard R. Smith, president of Shafer & Co., Baltimore, Md., was in Chicago this week on a business trip.

President W. H. Gehrmann, of the Kohrs Packing Co., Davenport, Ia., was a Chicago caller during the week.

Fred Begg, secretary and treasurer of Powers-Begg & Co., Jacksonville, Ill., was a Chicago visitor this week.

Charles S. Rauh and S. J. Martenet, of E. Rauh & Sons, Indianapolis, Ind., were in Chicago on business this week.

Edw. F. Deacon, president and general manager of The Brecht Company, St. Louis, Mo., was in Chicago this week.

Isaac Powers, vice-president of the Home Packing & Ice Company, Terre Haute, Ind., was in Chicago this week.

E. C. Merritt, of the St. Louis Independent Packing Co., St. Louis, Mo., made a business trip to the city during the week.

Fred G. Duffield, vice-president of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., called on his Chicago friends this week.

C. P. Keller, of P. J. Keller & Son, well-known sausage makers in Niagara Falls, N. Y., was in Chicago this week on business.

Packers' purchases of livestock in Chicago for the first four days of this week totaled 34,590 cattle, 10,161 calves, 61,120 hogs and 62,753 sheep.

W. E. Hoagland, superintendent of Louis Pfaelzer & Sons, Chicago, has become connected with the Anniston Packing Co., Anniston, Ala.

Asa Davidson, head of the Davidson Commission Co., returned to Chicago this week from a 10-day business trip in the East.

J. L. Sheehy, sales manager of the Em-mart Packing Co., Louisville, Ky., was in Chicago this week greeting his army of old friends.

R. T. Keefe, president of Henneberry & Co., Arkansas City, Kans., was in the city this week, accompanied by his son, Richard, Jr. Young Richard is surely a chip off the old block.

H. P. Henschien, of the well-known firm of Henschien & McLaren, packing-house architects and engineers, left Chicago this week on a 10-day fishing trip in northern Wisconsin.

George M. Foster, secretary of John Morrell & Co., Ottumwa, Ia., passed through Chicago this week on his way to Liverpool, England, where he will visit the company's British offices.

Elmore M. Schroth, vice-president and secretary of the J. & F. Schroth Packing Co., Cincinnati, Ohio, was in Chicago this week. Mr. Schroth is a director of the Institute of American Meat Packers.

Otto Finkbeiner, president of the Little Rock Packing Co., Little Rock, Ark., was a business caller in Chicago this week. Otto left his motor horn at home, as his special cop's badge is no good here.

A number of fertilizer men from Columbus, Ohio, were in Chicago this week. Among them were H. Albert Smith, George M. Weaver and Robert B. Allen, of the Smith Agricultural Chemical Co., and J. T. Welch, of the L. Welch Chemical Co.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, August 29, on shipments sold out ranged from 7.00 cents to 22.00 cents per pound and averaged 12.38 cents per pound.

George L. Franklin, president and general manager of the Dunlevy-Franklin Co., and George N. Meyer, secretary and treasurer of the Fried & Reineman Packing Co., both of Pittsburgh, Pa., were in the city on business this week. They know how to "pull together" in Pittsburgh.

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Tallow Grease Provisions Oils Tankage Bones Cracklings Hog Hair
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Provision shipments from Chicago for the week ending August 29, 1925, with comparisons, are officially reported as follows:

	Last week.	Prev. week.	Cor. week.
	1924.	1924.	1924.
Cured meats, lbs.....	17,714,000	17,517,000	17,352,000
Fresh meats, lbs.....	42,763,000	37,514,000	39,219,000
Lard, lbs.....	9,252,000	7,325,000	11,873,000

Archer E. Hayes, of Hately Bros. Co., has been attending a lot of "blow-outs" lately. Last Sunday while driving in from the dunes Archer was afflicted with five blow-outs in succession, so that it took him 10 hours to cover 76 miles. The next morning, when he went out to the garage, he found another tire down. Archer says they all looked boot-jack shape to him, and slightly salted!

DEATH OF E. C. ANDREWS.

After a lingering illness E. C. Andrews, president of the Illinois Meat Co., of Chicago, died at Rochester, Minn., on Sunday, August 30, at the age of 51 years.

Mr. Andrews was a well-known figure in the packing industry in Chicago, having started his career at the yards many years ago with Thomas J. Lipton. Later he went with the National Provision Company, and when that plant was burned and the company went out of existence he became associated with the Independent Packing Co.

Here he worked his way up to the position of vice president and sales manager, and at the same time took an active part in the supervision of the operating end of the plant. He has been president of the Illinois Meat Company since 1920. Mr. Andrews was familiar with every phase of the provision markets and was considered one of the cleverest traders in that field.

He is survived by a widow, one daughter and two sons, of whom, Samuel, has been associated with his father in the Illinois Meat Co. Funeral was held at Ironston, Wis., at 10:30 a. m., Wednesday, September 2, with interment at that place.

MEAT TRADE IN AUGUST.

A fair demand, with little change in values, featured the wholesale meat trade during August, according to the monthly review of the Institute of American Meat Packers.

The export trade during August showed improvement over the trade during July.

In England, with a slackening of supplies from Denmark, meat prices improved somewhat, but the trade was limited, owing in part to the strike situation and in part to the scarcity of cuts suited to the English market.

On the Continent, there was an improved trade in lard from stocks. Fat backs and clear backs also were in better demand than during the month previous. Shipments of lard have been heavy to provide sufficient stocks for the fall trade and also to anticipate the effective date of the German tariff duties.

The domestic demand for pork products was seasonably good, especially when compared with the volume of current production. This was true of both fresh and cured products.

Production of lard was considerably lower than during August, 1924. There were minor fluctuations in prices throughout the month and the market was somewhat lower at the close of the month, owing to scattered liquidations.

The quality of the hogs which came to market showed some improvement, but yields generally have been relatively low.

Meat Trade Movies—No. 62.



HE CARRIES IT WITH HIM!

His golf kit, of course! But that's not the only thing Al Eberhart carries with him. Ever since he taught Chicago how to like Hormel's hams, he has had that habit of carrying everything he went after. He carries the regard of many a young man he started on the path to packinghouse success. And if they don't watch out he may carry the next election for Cross, Roy, Eberhart & Harris.

Hogs from the spring crop made their appearance at some markets.

Receipts of cattle showed a slight increase for the month, with a continued shortage of choice to prime cattle. Supplies of grass-fed cattle were liberal.

Notwithstanding the fact that the volume of the trade was good, the dressed beef market was unsatisfactory during the entire month, particularly for the commoner grades of beef.

Hide prices generally were higher than during the previous month, and the demand is sufficient to take care of current production.

The market for dressed lambs during the first three weeks of the month showed some improvement over July. During the last part a severe break developed on account of continued liberal receipts in the East and heavy shipments of the dressed product.

Good Business

A Corner Conducted by John W. Hall.

WE GET WHAT WE GIVE.

Epictetus said, "Practise yourself, for heaven's sake, in little things; and thence proceed to greater." Large oaks from little acorns grow, and it's the little deeds of kindness, the little thoughtful things, the little courtesies, the little obligations that are promptly met that mark the sharply-drawn line between the careful and the careless, the wise and the unwise, the thoughtful and the thoughtless, the great and the small.

The biblical verse, "Unto everyone that hath shall be given, and he shall have abundance; but from him that hath not shall be taken away that which he hath" has been the subject of many long-drawn-out controversies.

Viewing it from the angle of the industries we are concerned with, a fair construction would be that those that help others will be abundantly assisted.

And those who fail to cooperate will eventually be side-tracked!

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 24.....	20,376	3,890	34,623	28,537
Tues., Aug. 25.....	2,195	2,981	10,381	22,888
Wed., Aug. 26.....	9,389	1,688	12,443	17,851
Thur., Aug. 27.....	9,898	2,732	17,015	11,767
Fri., Aug. 28.....	3,328	1,119	15,677	3,871
Sat., Aug. 29.....	432	121	3,397	3,077

Total last week.....	51,598	12,531	102,536	87,991
Previous week.....	53,186	12,376	99,277	78,856
Year ago.....	61,766	12,725	124,981	109,014
Two years ago.....	67,876	13,696	167,085	107,496

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 24.....	3,573	357	6,851	2,800
Tues., Aug. 25.....	2,922	280	6,115	6,050
Wed., Aug. 26.....	4,000	293	2,611	10,475
Thur., Aug. 27.....	4,184	407	4,267	6,335
Fri., Aug. 28.....	3,101	189	5,177	4,834
Sat., Aug. 29.....	269	97	1,706	552

Total last week.....	18,139	1,623	26,787	31,146
Previous week.....	14,338	828	24,507	21,455
Year ago.....	23,772	249	25,870	46,222
Two years ago.....	24,152	973	51,173	45,019

Receipts at Chicago Stock Yards thus far this year to August 29, with comparative totals:

	1925.	1924.
Cattle.....	1,862,950	1,955,174
Calves.....	595,854	542,156
Hogs.....	5,457,287	6,758,024
Sheep.....	2,526,292	2,462,004

Combined weekly hog receipts at eleven markets for week ending August 29, with comparisons:

	Week.	Year to date.
Week ending August 29.....	402,000	20,589,000
Previous week.....	392,000	
Corresponding week, 1924.....	505,000	25,686,000
Corresponding week, 1923.....	587,000	25,068,000
Corresponding week, 1922.....	471,000	19,060,000
Corresponding week, 1921.....	367,000	19,531,000

Combined receipts at seven markets for the week ending August 29, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending August 29.....	242,000	330,000	288,000
Previous week.....	248,000	319,000	223,000
1924.....	241,000	401,000	301,000
1923.....	315,000	468,000	290,000
1922.....	232,000	362,000	287,000
1921.....	168,000	272,000	351,000

Combined receipts at seven points for 1925 to August 29, 1925, with comparisons:

	*Cattle.	Hogs.	Sheep.
1925.....	6,486,000	17,546,000	6,413,000
1924.....	6,481,000	21,201,000	6,468,000
1923.....	6,718,000	20,768,000	8,491,000
1922.....	6,297,000	15,514,000	6,202,000
1921.....	5,600,000	15,319,000	7,391,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Average Number received	Weight lbs.	Prices—Top Average.
*Week ending August 29.....	102,100	253	\$13.50
Previous week.....	99,277	250	13.05
1924.....	124,981	242	10.20
1923.....	167,085	241	9.70
1922.....	124,220	253	9.90
1921.....	109,123	257	10.10
1920.....	100,625	247	16.25
Average 1920-1924.....	124,300	248	\$11.25

*Saturday, August 29, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Aug. 29.....	\$11.80	\$11.90	\$ 7.25	\$14.85
Previous week.....	11.75	12.45	6.80	14.50
1924.....	9.20	9.25	5.75	13.35
1923.....	10.85	8.40	7.65	13.30
1922.....	9.85	8.10	6.75	12.70
1921.....	8.50	8.25	6.75	8.10
1920.....	15.00	15.00	7.70	13.35

Average 1920-1924.....\$10.70 \$ 9.80 \$ 6.30 \$12.15

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending August 29.....	33,600	75,100	55,800
Previous week.....	38,848	74,770	57,401
1924.....	37,904	90,111	62,796
1923.....	43,724	116,512	62,476
1922.....	36,648	100,710	47,931

*Saturday, August 29, estimated.

Chicago packers' hog slaughters for the week ending August 29, 1925:

	Week.
Armour & Co.....	9,500
Anglo-American.....	2,350
Swift & Co.....	8,900
Hammond Co.....	3,800
Morris & Co.....	6,800
Wilson & Co.....	6,500
Boyd-Lunham.....	4,500
Western Packing Co.....	6,400
Roberts & Oake.....	3,900
Miller & Hart.....	3,100
Independent Packing Co.....	2,500
Brennan Packing Co.....	6,100
Agar Packing Co.....	1,100
Others.....	18,900

Totals.....	78,900
Previous week.....	77,400
Year ago.....	109,400
Two years ago.....	122,300
Three years ago.....	110,000

(For Chicago livestock prices see page 40.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, September 3, 1925.

Green Meats.		
Regular Hams—		
8-10 lbs. avg.	@22
10-12 lbs. avg.	@22
12-14 lbs. avg.	@22
14-16 lbs. avg.	@22
16-18 lbs. avg.	18½ @19
18-20 lbs. avg.	18½ @19
Skinned Hams—		
14-16 lbs. avg.	@21½
16-18 lbs. avg.	@21
18-20 lbs. avg.	@21½
20-22 lbs. avg.	@20
22-24 lbs. avg.	@19½
24-26 lbs. avg.	@18½
26-30 lbs. avg.	@18
Picnics—		
4-6 lbs. avg.	@15½
6-8 lbs. avg.	@15½
8-10 lbs. avg.	@14½
10-12 lbs. avg.	@14½
12-14 lbs. avg.	@14½
Bellies—(square cut and seedless)		
6-8 lbs. avg.	@27½
8-10 lbs. avg.	@27
10-12 lbs. avg.	@26
12-14 lbs. avg.	@24
14-16 lbs. avg.	@23
Pickled Meats.		
Regular Hams—		
8-10 lbs. avg.	@23
10-12 lbs. avg.	@22½
12-14 lbs. avg.	@22½
14-16 lbs. avg.	@22
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@21½
Boiling Hams—(house run)		
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@21½
20-22 lbs. avg.	@21½
Skinned Hams—		
14-16 lbs. avg.	@22½
16-18 lbs. avg.	@22½
18-20 lbs. avg.	@22
20-22 lbs. avg.	@19½
22-24 lbs. avg.	@19
24-26 lbs. avg.	@18½
26-30 lbs. avg.	@18½
Picnics—		
4-6 lbs. avg.	@16
6-8 lbs. avg.	@14½
8-10 lbs. avg.	@14½
10-12 lbs. avg.	@14½
12-14 lbs. avg.	@14½
Bellies—(square cut and seedless)		
6-8 lbs. avg.	@27½
8-10 lbs. avg.	@26½
10-12 lbs. avg.	@26
12-14 lbs. avg.	@24
14-16 lbs. avg.	@23
Dry Salt Meats.		
Extra short clears, 35/45	@20½
Extra short ribs, 35/45	@20½
Regular plates, 6-8	@17½
Clear plates, 4-7	@18
Jowl butts	@13½
Fat Backs—		
8-10 lbs. avg.	@16
10-12 lbs. avg.	@16½
12-14 lbs. avg.	@16½
14-16 lbs. avg.	@17½
16-18 lbs. avg.	@18½
18-20 lbs. avg.	@18½
20-25 lbs. avg.	@18½
Clear Bellies—		
14-16 lbs. avg.	@22½
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@21½
20-25 lbs. avg.	@21½
25-30 lbs. avg.	@21½
30-35 lbs. avg.	@20½
35-40 lbs. avg.	@20½
40-50 lbs. avg.	@20½

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, AUGUST 29, 1925.				
Open.	High.	Low.	Close.	
LARD—				
Sept.	17.05	17.07½	17.00	17.02½
Oct.	17.15	17.17½	17.10	17.12½
CLEAR BELLIES—				
Sept.	21.15	21.32½	21.12½	21.32½
Oct.	20.40	20.40	20.40	20.40
SHORT RIBS—				
Sept.	17.85	17.90	17.85	17.90
Oct.	17.87½
MONDAY, AUGUST 31, 1925.				
Open.	High.	Low.	Close.	
LARD—				
Sept.	17.00	17.00½	16.87½	16.90-87½
Oct.	17.12½	17.15	17.00	17.02½ax
Nov.	16.87½	16.92½	16.77½	16.77½
Dec.	15.32½	15.35	15.15	15.20ax
Jan.	15.02½	15.05	14.85	14.90ax
May	14.80ax
CLEAR BELLIES—				
Sept.	20.60	20.60	20.55	21.32½n
Oct.	20.55ax
SHORT RIBS—				
Sept.	17.90	17.90	17.80	17.82½b
Oct.	17.85	17.85	17.70	17.70ax
TUESDAY, SEPTEMBER 1, 1925.				
Open.	High.	Low.	Close.	
LARD—				
Sept.	16.92½	17.00	17.15	16.92½
Oct.	17.05-07½	17.22½	17.05	17.22½
Nov.	16.82½	16.95	16.82½	16.90b
Dec.	15.40	15.40	15.35	15.35
Jan.	14.90	15.00	14.90	15.00
May	14.90b
CLEAR BELLIES—				
Sept.	20.60	20.60	20.55	21.37½
Oct.	20.55n
SHORT RIBS—				
Sept.	17.90	17.90	17.80	17.90b
Oct.	17.85	17.85	17.70	17.85n
WEDNESDAY, SEPTEMBER 2, 1925.				
Open.	High.	Low.	Close.	
LARD—				
Sept.	17.25½	17.35	17.25	17.30ax
Oct.	17.27½	17.40	17.27½	17.32½
Nov.	17.00	17.05	17.00	17.00ax
Dec.	15.47½	15.50	15.45	15.45ax
Jan.	15.12½	15.15	15.10	15.10ax
May	15.00	15.02½	15.00	15.00n
CLEAR BELLIES—				
Sept.	21.37½n
Oct.	20.50ax
SHORT RIBS—				
Sept.	17.85	17.85	17.80	17.90n
Oct.	17.80ax
THURSDAY, SEPTEMBER 3, 1925.				
Open.	High.	Low.	Close.	
LARD—				
Sept.	17.20	17.20	17.10	17.12½
Oct.	17.32½	17.32½	17.10	17.10
Nov.	16.95	16.95	16.80	16.85b
Dec.	15.40	15.40	15.27½	15.32½ax
Jan.	15.10-05	15.10	14.92½	15.00
May	14.90
CLEAR BELLIES—				
Sept.	21.25ax
Oct.	19.95ax
SHORT RIBS—				
Sept.	17.67½ax
Oct.	17.55ax
FRIDAY, SEPTEMBER 4, 1925.				
Open.	High.	Low.	Close.	
LARD—				
Sept.	17.15-17½	17.27½	17.15-17½	17.25
Oct.	17.20	17.30	17.20	17.25
Nov.	16.95	16.95	16.85	16.95ax
Dec.	15.50	15.50	15.40	15.40ax
Jan.	15.00-02½	15.10	15.00	15.02½b
May	14.97½
CLEAR BELLIES—				
Sept.	21.22½ax
Oct.	17.67½ax
SHORT RIBS—				
Sept.	21.22½ax
Oct.	19.95n

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, September 3, 1925, with comparisons, were as follows:

	Week ending Sept. 3.	Prev. week.	Cor. week, 1924.
Armour & Co.	7,635	7,741	6,024
Anglo-Amer. Prov. Co.	3,154	2,709	2,593
Swift & Co.	7,082	7,450	8,080
G. H. Hammond Co.	3,981	3,550	4,398
Morris & Co.	5,404	7,345	9,016
Wilson & Co.	7,512	6,872	6,421
Boyd-Lunham & Co.	5,065	4,310	5,907
Western Pkg. & Pro. Co.	6,900	6,175	7,900
Roberts & Oake	3,226	4,805	2,899
Miller & Hart	4,427	2,093	2,808
Independent Packing Co.	3,464	2,171	4,431
Brennan Packing Co.	6,608	4,934	5,825
Agar Packing Co.	1,100	901	775
Total	86,258	55,565	67,677

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	30	25	12
Rib roast, light end	40	30	20
Chuck roast	40	20	14
Steaks, round	50	40	20
Steaks, sirloin, first cut	50	35	22
Steaks, porterhouse	55	40	25
Steaks, flank	28	25	18
Beef stew, chuck	20	18	12½
Corned briskets, boneless	24	22	18
Corned plates	15	12	10
Corned rumps, boneless	26	22	18

Lamb.

	Good.	Com.
Hindquarters	45	21
Legs	50	28
Stews	12½	10
Chops, shoulder	24	10
Chops, rib and loin	60	..

Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

Pork.

Loins, whole, 8@10 avg.	36	@38
Loins, whole, 10@12 avg.	32	@34
Loins, whole, 12@14 avg.	28	@30
Loins, whole, 14 and over	24	@26
Chops	45	@45
Shoulders	24	@24
Butts	28	@28
Spareribs	18	@18
Hocks	14	@14
Leaf lard, unrendered	22	@22

Veal.

Hindquarters	25	@35
Forequarters	15	@22
Legs	22	@35
Breasts	12	@18
Shoulders	12	@14
Cutlets	50	@50
Rib and loin chops	40	@40

Butchers' Offal.

Suet	6	@6
Shop fat	3	@3
Bones, per 100 lbs.	50	@50
Calf skins	19	@19
Kips	15	@15
Deacons	12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6%	6%
Crystals	7%	7%
Double refined nitrate of soda, f. o. b.	3%	3%
N. Y. & S. P., carloads	4%	4%
Less than carloads, granulated	5%	5%
Crystals	5%	5%
Kegs, 100@130 lbs., 1c more	8%	8%
Boric acid, in carloads, powdered, in bbls.	9%	9%
Crystal to powdered, in bbls., in 5-ton lots or more	9½	10
In bbls. in less than 5-ton lots	5	4%
Borax, carloads, powdered, in bbls.	5½	5
In ton lots, gran. or powdered, in bbls.	5	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk	\$ 7.00	
Medium, car lots, per ton, f.o.b. Chicago, bulk	8.10	
Rock, car lots, per ton, f.o.b. Chicago	7.30	
Sugar—		
Raw sugar, 96 basis	@4.55	
Second sugar, 90 basis	@4.10	
Syrup, testing 63 to 65 combined sucrose and invert	@0.28	
Standard granulated, f.o.b. refiners (2%)	@5.00	
Plantation granulated, f.o.b. New Orleans (less 2%)	@5.15	

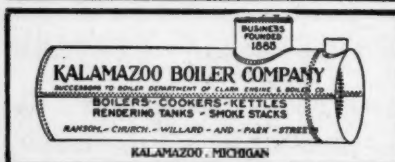
PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.
Packing House White Paint
Harry G. Sargent Paint Co.
502 Mass. Ave., INDIANAPOLIS, IND.



CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Sept. 5,	Cor. week. 1924.
Prime native steers.....	18 @23	18 @19
Good native steers.....	17 @20	16 @17
Medium steers.....	12 @18	13 @15
Hefers, good.....	13 @20	13 @18
Cows.....	6 @13	7 @11
Hind quarters, choice.....	@30	@24
Fore quarters, choice.....	@17	@13

Beef Cuts.

Steer Loin, No. 1.....	@49	@35
Steer Loin, No. 2.....	@43	@32
Steer Short Loin, No. 1.....	@66	@45
Steer Short Loin, No. 2.....	@58	@40
Steer Loin Ends (hips).....	@31	@26
Steer Loin Ends, No. 2.....	@30	@25
Cow Loin.....	@20	@13
Cow Loin ends (hips).....	@26	@24
Cow Loin ends (hips).....	@16	@14
Steer Ribs, No. 1.....	@33	@28
Steer Ribs, No. 2.....	@30	@23
Cow Ribs, No. 1.....	@16	@13
Cow Ribs, No. 2.....	@16	@13
Cow Ribs, No. 3.....	@10	@9
Steer Round, No. 1.....	@19	@17
Steer Round, No. 2.....	@18	@16 1/2
Steer Chucks, No. 1.....	@13	@12
Steer Chucks, No. 2.....	@12	@11
Cow Chucks.....	@13	@14
Cow Chucks.....	@8	@9
Steer Plates.....	@12 1/2	@10
Medium Plates.....	@12 1/2	@9 1/2
Briskets, No. 1.....	@18	@16
Briskets, No. 2.....	@14	@12
Steer Navel Ends.....	@8	@6 1/2
Cow Navel Ends.....	@5 1/2	@5
Fore Shanks.....	@5 1/2	@5
Hind Shanks.....	@5	@5
Rolls.....	@20	@20
Strip Loin, No. 1, boneless.....	@65	@60
Strip Loin, No. 2.....	@60	@50
Strip Loin, No. 3.....	@40	@35
Sirloin Butts, No. 1.....	@36	@30
Sirloin Butts, No. 2.....	@25	@20
Sirloin Butts, No. 3.....	@18	@15
Beef Tenderloins, No. 1.....	@75	@70
Beef Tenderloins, No. 2.....	@65	@60
Knump Butts.....	@17	@17
Plank Straks.....	@17	@17
Shoulder Clods.....	@15	@15
Hanging Tenderloins.....	@10	@10

Beef Products.

Brains, per lb.....	@ 8	7 @ 8
Hearts.....	@ 8	@ 8
Tongues.....	29 @30	20 @30
Sweetbreads.....	@35	38 @42
Ox-Tail, per lb.....	5 @ 6	5 @ 8
Fresh Tripe, plain.....	@ 4	@ 4
Fresh Tripe, H. C.....	@ 6 1/2	@ 6 1/2
Livers.....	7 @12 1/2	8 @ 9
Kidneys, per lb.....	9 1/2 @10	@ 8

Veal.

Choice Carcass.....	18 @21	20 @21
Good Carcass.....	15 @19	18 @19
Good Saddle.....	22 @30	@28
Good Backs.....	12 @14	8 @12
Medium Backs.....	6 @9	5 @ 8

Veal Products.

Brains, each.....	9 @10	8 @ 9
Sweetbreads.....	58 @60	52 @60
Calf Livers.....	30 @31	31 @32

Lamb.

Choice Lamb.....	@29	@25 1/2
Medium Lamb.....	@26	@23 1/2
Choice Saddle.....	@32	@28
Medium Saddle.....	@30	@26
Choice Fores.....	@25	@22
Medium Fores.....	@23	@20
Lamb Fries, per lb.....	@13	31 @13
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

Mutton.

Heavy Sheep.....	@ 8	@ 7
Light Sheep.....	@15	@13
Heavy Saddle.....	@12	@10
Light Saddle.....	@18	@15
Heavy Fores.....	@ 7	@ 6
Light Fores.....	@13	@10
Mutton Legs.....	@20	@17
Mutton Loin.....	@16	@16
Mutton Stew.....	@ 9	@ 8
Sheep Tongues, each.....	@13	@13
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@18	@15
Pork Loin, 8 @10 lbs. avg. 30	@32	@25
Leaf Lard.....	@19	@15 1/2
Tenderloin.....	@50	@55
Spare Ribs.....	13 @14	@18 1/2
Butts.....	23 @12	@12
Hocks.....	@11	@7 1/2
Tails.....	@ 8 1/2	@ 5
Snouts.....	@ 5 1/2	@ 4 1/2
Pigs' Feet.....	@ 9	@ 5
Pigs' Heads.....	@13 1/2	@ 7
Blade Bones.....	@14	@10
Cheek Meat.....	@19	@14
Skinned Shoulders.....	18 @19	@15
Pork Hearts.....	@ 8	@ 5 1/2
Pork Kidneys, per lb.....	@ 9	@ 4 1/2
Slip Bones.....	@12	@ 9
Tail Bones.....	@16	@11 1/2
Back Fat.....	@25	@21
Hams.....	16 1/2 @17 1/2	@14
Calas.....	@28	@17
Bellies.....	@28	@17

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@31
Country style sausage, fresh in bulk.....	@23
Country style sausage, smoked.....	@21
Mixed sausage, fresh.....	@25
Frankfurts in pork casings.....	@16
Frankfurts in sheep casings.....	@20
Bologna in beef bungs, choice.....	@10 1/2
Bologna in beef middles, choice.....	@16
Bologna in cloth, paraffined, choice.....	@14 1/2
Liver sausage in hog bungs.....	@24
Liver sausage in beef rounds.....	@21
Head cheese.....	@14
New England luncheon specialty.....	@28
Liberty luncheon specialty.....	@25
Mixed luncheon specialty.....	@15 1/2
Tongue sausage.....	@18
Blood sausage.....	@16
Polish sausage.....	@16
Souse.....	@16

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@61
Cervelat, new condition, in hog bungs.....	@17
Cervelat, new condition, in beef middles.....	@17
Thuringer Cervelat.....	@22
Farmer.....	@28
Holsteiner.....	@26
B. C. Salami, choice.....	@48
Milano Salami, choice, in hog bungs.....	@48
B. C. Salami, new condition.....	@22
Prissee, choice, in hog middles.....	@48
Genoa style Salami.....	@56
Peperoni.....	@38
Mortadella, new condition.....	@21
Capicola.....	@52
Italian style hams.....	@42
Virginia style hams.....	@42

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	15 @15 1/2
Special lean pork trimmings.....	18 1/2 @19
Extra lean pork trimmings.....	20 1/2 @21
Neck bone pork trimmings.....	13 1/2 @14
Pork cheek meat.....	13 1/2 @14
Pork hearts.....	@ 5
Fancy boneless bull meat (heavy).....	8 @ 8 1/2
Boneless chucks.....	8 1/2 @ 9 1/2
Shank meat.....	@ 5
No. 1 beef trimmings.....	5 1/2 @ 6
Beef hearts.....	@ 5
Beef cheeks, trimmed.....	@ 5 1/2
Dr. can cows, 300 lbs. and up.....	@ 5 1/2
Dr. cutters, 350 lbs. and up.....	5 1/2 @ 5 1/2
Dr. bologna hams, 500-700 lbs.....	6 @ 6 1/2
Beef tripe.....	6 @ 6 1/2
Cured pork tongues (can trim.).....	14 1/2 @15

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	20 1/2
Beef rounds, export, 225 sets per tierce, per set.....	@35
Beef middles, 110 sets per tierce, per set.....	@2.05
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	@23
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	@17
Beef weasands, No. 1, per piece.....	@17
Beef weasands, No. 2, per piece.....	@12
Beef bladders, small, per doz.....	@1.50
Beef bladders, medium, per dozen.....	@1.95
Beef bladders, large, per doz.....	@2.00
Hog casings, medium, f. o. b., per lb.....	@1.75
Hog casings, narrow, f. o. b., per lb.....	@3.00
Hog middles, without cap, per set.....	@19
Hog bungs, export.....	@22
Hog bungs, large, prime.....	@15
Hog bungs, medium.....	@10
Hog bungs, small, prime.....	@ 8
Hog bungs, narrow.....	@ 8
Hog stomachs, per piece.....	@ 8

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200 lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	15.50
Pork tongues, 200-lb. bbl.....	33.00
Lamb tongues, long cut, 200-lb. bbl.....	48.00
Lamb tongues, short cut, 200-lb. bbl.....	57.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	39.50
Family back pork, 20 to 34 pieces.....	41.00
Family back pork, 35 to 45 pieces.....	41.50
Clear back pork, 40 to 50 pieces.....	40.50
Clear plate pork, 25 to 35 pieces.....	36.00
Clear plate pork, 35 to 45 pieces.....	35.50
Brisket pork.....	44.50
Bean pork.....	31.00
Plate beef.....	21.00
Extra plate beef, 200 lb. bbls.....	22.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	1.55 @1.57 1/2
Oak pork barrels, black iron hoops.....	1.75 @1.77 1/2
Ash pork barrels, galv. iron hoops.....	1.75 @1.77 1/2
Red oak lard tierces.....	2.15 @2.17 1/2
White oak lard tierces.....	2.35 @2.40
White oak ham tierces.....	@2.70

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@26
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@24 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago, (30 and 60 lb. solid packed tubs, 1c per lb. less.).....	@21
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@17

DRY SALT MEATS.

Extra short clears.....	@21
Extra short ribs.....	@21
Saddles, 60-lb. avg.....	@19 1/2
Clear bellies, 14 @16 lbs.....	@22 1/2
Clear bellies, 18 @20 lbs.....	@21 1/2
Clear bellies, 25 @30 lbs.....	@21 1/2
Rib bellies, 20 @25 lbs.....	@21
Rib bellies, 25 @30 lbs.....	@21
Fat backs, 10 @12 lbs.....	@16
Fat backs, 12 @14 lbs.....	@16 1/2
Fat backs, 14 @16 lbs.....	@17 1/2
Regular plates.....	@17
Butts.....	@13 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14 @16 lbs.....	@30
Skinned hams, fancy, 16 @18 lbs.....	@31 1/2
Standard regular hams, 12 @16 lbs.....	@28
Picnics, 6 @8 lbs.....	@29 1/2
Standard bacon, 4 @8 lbs.....	@33
Standard bacon, 10 @12 lbs.....	@34 1/2
Standard bacon, 12 @14 lbs.....	@32 1/2
Standard bacon strips, 6 @7 lbs.....	@33
Cooked hams, choice, skin on, surplus fat off, smoked.....	@43
Cooked hams, choice, skinned, surplus fat off.....	@44
Cooked hams, choice, skinned, surplus fat off.....	@45
Cooked picnics, skin on, surplus fat off.....	@26
Cooked picnics, skinned, surplus fat off.....	@27
Cooked loin roll, smoked.....	@44

ANIMAL OILS.

Prime lard oil.....	19 1/2 @19 1/2
Extra winter strained.....	17 1/2 @18
Extra lard.....	14 @14 1/2
No. 1 lard.....	12 1/2 @12 1/2
No. 2 lard oil.....	11 1/2 @12 1/2
Pure neatfoot oil.....	14 @14 1/2
Extra neatfoot oil.....	12 1/2 @12 1/2
No. 1 neatfoot oil.....	12 @12 1/2
Acidless tallow oil.....	12 1/2 @13

LARD (Unrefined).

Prime steam, cash tierces.....	@17.35
Prime, steam, loose.....	@17.32
Leaf, raw.....	@16.87
Neutral lard.....	@20.25

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@18.00
Pure lard, tierces.....	@17.75
Compound.....	@13.50

OLEO OIL AND STEARINE.

Oleo oil, extra.....	16 @16 1/2
Oleo stock.....	14 @15
Prime No. 1 oleo oil.....	14 1/2 @15 1/2
Prime No. 2 oleo oil.....	14 @15
No. 3 oleo oil.....	12 1/2 @13
Prime oleo stearine, edible.....	14 @14 1/2

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	10 1/2 @10 1/2
Prime Pkrs. tallow.....	9 1/2 @ 9 1/2
No. 1 tallow, basis 10% f.f.a., 42 titre.....	9 @ 9 1/2
No. 2 tallow, basis 40% f.f.a., 40 titre.....	8 @ 8 1/2
Choice white grease, max. 4% acid, loose, Chicago.....	13 1/2 @13 1/2
B-White grease, max. 5% acid.....	9 1/2 @ 9 1/2
Yellow grease, 12-15 f.f.a.....	8 1/2 @ 8 1/2
Brown grease, 40 f.f.a.....	8 @ 8 1/2

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Valley points.....	8 1/2 @ 8 1/2
White deodorized, in bbls., c.a.f. Chicago.....	12 @13
Yellow, deodorized, in bbls.....	12 1/2 @13
Soap stock, 50% f.f.a. basis, f.o.b. mils.....	3 @ 3 1/2
Corn oil in tanks, f.o.b. bbls.....	9 1/2 @ 9 1/2
Soya Bean oil, sellers tank f.o.b. const.....	11 @11 1/2
Coconut oil, sellers tank f.o.b. const.....	9 1/2 @ 9 1/2
Refined in bbls., c.a.f. Chicago.....	12 1/2 @12 1/2

FERTILIZERS.

Blood, ground.....	4.65 @ 4.75
Hoofmeal.....	3.75 @ 3.85
Ground tankage, 10 to 12%.....	3.50 @3.65
Ground tankage, 6 to 9%.....	3.25 @ 3.40
Crushed and unground tankage.....	2.85 @ 3.35
Ground raw bone, per ton.....	30.00 @33.00
Ground steamed bone.....	28.00 @31.00
Unground steam bone.....	23.00 @25.00
Unground bone tankage.....	17.00 @21.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average.....	275.00 @300.00
No. 2 horns, 40 lb. average.....	175.00 @200.00
No. 3 horns.....	100.00 @125.00
Horns, black and striped.....	45.00 @ 50.00
Horns, white.....	70.00 @ 75.00
Round shin bones, heavies.....	90.00 @100.00
Round shin bones, lights and med.....	55.00 @ 65.00
Heavy flats.....	50.00 @ 55.00
Light flats.....	45.00 @ 50.00
Thigh bones, heavies.....	90.00 @100.00
Thigh bones, lights and med.....	85.00 @ 90.00
Buttock bones.....	50.00 @ 60.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

Retail Section

Cooling the Meat Market Brine System Adapted to Give Variety of Temperatures

The retail meat dealer who finds it necessary to maintain several different temperatures about his shop is up against a different cooling problem from the man with just one box to keep cool.

Suppose, for example, he needs one temperature in one cooler, another in another, and a still different temperature in a counter. This combination of temperatures could not be properly maintained by a "part-time" plant, and it would be hard to make an automatic control plant do this job right without the use of the brine system.

Part-time and automatic control plants have been described in previous issues.

In a situation of this sort, the best solution of the problem is the brine system, even if it is somewhat more expensive than other systems. If automatic controls also are installed, the retailer is relieved of all worry about his cooling plant, and can devote his attention to the important task of running his market properly.

The brine system is efficient and takes up little room, as the compressor, condenser, receiver, brine tank and coils, and the brine circulating pump are usually installed in the basement. The cooling coils are in the bunkers of the various boxes and counters to be cooled.

In the following article, written for THE NATIONAL PROVISIONER by a refrigerating engineer, the parts and operation of the brine system of cooling are discussed. It will be of special interest to the man who has a variety of temperatures to maintain in his shop.

The principles of shop refrigeration were outlined in the first two articles in this series, which appeared in THE NATIONAL PROVISIONER of March 21 and April 4, 1925.

In the third, in the issue of April 18, the construction of the cooler itself was taken up. The discussion of the ice bunker was begun in the issue of May 2, and was continued in the May 16 issue.

Dry air refrigeration was taken up in the sixth article, in the issue of May 30. Mechanical refrigeration was the subject of the seventh of the series in the issue of June 13.

In the issue of July 25, the discussion of the part-time plant was begun, and was continued in the August 8 issue. The automatic plant was taken up in the issue of August 22.

Brine System of Cooling

By M. W. Stoms.

The brine system is usually used in meat markets when the cooling load is somewhat complicated. For example, say there is one cooler to be maintained at 45°F., one cooler at 35°F., one cooler at 25°F.; one counter at 45°F. and one counter at 34°F.

Such a combination of coolers and counters at various temperatures could not be cooled properly by the part-time operation plant, and it would be extreme-

ly difficult to arrange an automatic control plant to secure the various temperatures without the use of the brine system.

Best to Use Automatic Controls.

By selecting the brine system and the proper automatic controls this cooling load can be very easily and efficiently handled. It can be accomplished without automatic controls by the brine system alone, but considerable responsibility is placed on the operator of the plant in so doing.

The equipment for the brine system consists of:

1. The ammonia compressor
2. The condenser
3. The receiver
4. The brine tank and coils
5. The brine circulating pump
6. The cooling coils

Usually the compressor, condenser, receiver, brine tank and coils and the brine circulating pump are placed in the basement of the market. The cooling coils are arranged in the bunkers of the various boxes.

How Brine System Works.

The refrigerating plant proper cools the volume of brine held in the brine tank. The brine pump circulates the cold brine from the brine tank to the cooling coils in the various coolers and counters.

Where different temperatures are required and where the coolers and counters are of different sizes, it is necessary to circulate a different amount of brine through the coils in the various coolers.

This is accomplished by throttling the valves on the coils at the various coolers to permit only as much brine to enter the

coils as will be required to produce the proper cooling effect.

Brine Circulated Constantly.

In this type of plant, the refrigerating machine operates during the daytime, or as many hours as required to cool the brine in the brine tank. The circulating pump, however, operates continuously.

Generally speaking, this type of plant gives satisfactory results, although it does cost somewhat more than either the part time operation plant or the automatic controlled plant.

The logical refrigerating system for a plant requiring several different temperatures is the automatically controlled brine system.

An Automatic Brine System.

In that case the operation of the refrigerating machine would be automatically controlled by the temperature of the brine in the brine tank. Each cooler and counter would be provided with a thermostatically operated brine shut-off valve which would control the flow of the brine to the cooling coils. This valve would shut off the brine flow when the temperature became low enough, and would turn on the flow when the temperature increased.

All of the thermostatically operated brine valves would be connected in a parallel control circuit to the starting switch on the brine pump, so that when all the boxes were cold enough the brine pump would be stopped.

This is the most expensive system for the meat market, but it is the very best to be had, especially if the retailer has coolers to be maintained at different temperatures.

(EDITOR'S NOTE.—Later articles in this series will discuss the cost of operating the brine system, cost of mechanical refrigeration, profits in meats, refrigerated display cases, etc.)

TOLEDO RETAILERS MEET.

A few days of cooler weather boosted the attendance at the recent meeting of the Toledo Retail Meat Dealers Association, Toledo, Ohio. The grievance committee is watching with considerable interest the Sunday closing ordinance in Chicago and methods of enforcing it.

At this meeting the association went on record favoring a food law in Ohio similar to one now in force in Oklahoma. This law deals with mislabeling and misbranding foods.

Secretary August Weinandy makes the interesting comment that the association's membership seems to be divided into three classes. Says he, "There are the regular attendants at our meetings, and I am glad to say this number is increasing. Then there are those who attend our Wednesday noon luncheon club, and who cannot attend evening meetings. Finally, there are those who come to our stag socials at irregular intervals. We are trying to reach all three types of members with our programs."

F. G. Leydorf, president of the association, and Treasurer Fred Boysen, and their wives, recently spent a two weeks' vacation motoring in Canada, visiting Niagara Falls and some cities in New York State. They were much impressed with Louis J. Berg's meat market in Geneva, N. Y., and his clever advertising.

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered. Address your inquiries to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Trouble With Bologna

A retailer and small sausage maker in Nebraska is having trouble with his bologna. It is very evident that there is something wrong with his methods or his materials.

He may be using a cheap sausage flour which some slick salesman has told him is "just as good."

He says:

Editor The National Provisioner:

We are having some trouble with our bologna. We use bull meat and a commercial sausage flour for a binder.

We use about one-third pork. In fact, we have tried to use more and less pork, but it does no good. We are very careful about smoking and boiling.

The meat does not get sticky and is very short; it seems to break right off. The bull meat had been cured for two weeks. In my twelve years experience I have never seen anything like it.

Could the bull meat be too old?

Our chopper does not smash the meat.

Please let me know just what the trouble is.

The question as to whether the bullmeat is too old or not would depend largely upon the size of the pieces going into cure.

Curing Bull Meat.—Boneless bull meat may be cured in 5 days by grinding the fresh meat through the one-inch plate of the Enterprise hasher, and curing in open tierces at a temperature of 36 to 40° F. After adding the dry cure ingredients for 360 lbs. fresh meat, pour 2 gal. No. 2 ham pickle (half strength) over the top of the meats in the tierce. The pickle must be sweet.

The fact that your meat is short and does not show any binding qualities would indicate that there is something radically wrong with your cure or handling. It is probable that your meat is overcured, or perhaps you are not using the right curing formula.

Sausage Flour.—You further state you are using a commercial sausage flour for a binder. You do not mention its absorption qualities, or at what time fermentation sets in on this flour. If you have not already done so, it would be well to make tests of this flour. Many sausage troubles are caused by poor or cheap flour. It pays to buy only the best sausage flour. If you have any doubt about your flour, send us a sample for analysis.

Chopping.—You state your chopper does not "smash" the meat. Does it give a clean fine cut, and do you add crushed ice in the chopping process to prevent the meats from heating in the silent cutter?

This is a very important factor, especially in hot weather.

Do not add all your crushed ice at one time, but keep adding it gradually—all that the meat will absorb, but not an excessive amount.

Meats to Use.—In the regulation of your formula, it is suggested that you use one-third pork. This is sufficient, both for the good of the product and for your production cost. You could reduce the quantity

of pork to 20 or 25 per cent from an economical standpoint, as there is a vast difference in price at the present time between boneless bull meat and regular pork trimmings.

During hot weather, even though your meats are in the pink of condition, after filling the stuffer put the balance of the meat left in the truck back in the cooler, to remain there while you are running each batch through the stuffer. This is a safeguard against meats becoming gassy.

[Formulas and directions for making bologna have appeared on these pages of THE NATIONAL PROVISIONER before. Reprints may be had by subscribers by sending a 2c stamp to the Editor, The National Provisioner, Old Colony Bldg., Chicago.]

LOCAL AND PERSONAL.

The Lynch & Hummel Meat Market in Humboldt, Nebr., has been sold to J. W. Shelenbarger.

A new meat market has been opened in Circleville, Ohio, by Isaac Fowler.

A new meat market has been opened at 1724 N. Twentieth street, Sheboygan, Wis., by Alex Scherer.

The Frank Hoffart Meat Market in Halliday, N. D., was recently damaged by fire to the extent of \$5,000.

A new meat market is soon to be opened at 4913 College avenue, Indianapolis, Ind., by O. E. Fletcher.

John Meyer has opened a new meat market in Hazelton, N. D.

A new meat market is soon to be established at 508 South Alabama street, Indianapolis, Ind., by E. E. Burns.

The Weisbrod Meat Market in Plattville, Wis., has been sold to Shearer and Harker.

O. J. Howard has sold a half interest in his meat market in Prentice, Wis., to Eric Sundquist.

A new meat market has been opened in Chadron, Nebr., by Roy Hemingway.

A new meat market, known as the Farmers Meat Market, has been opened in Mt. Vernon, Wash., by A. M. Fairley.

M. M. Hamilton has sold his meat market and grocery in Richmond, Ky., to W. T. Griggs.

A new meat market has been opened in Milledgeville, Ill., by Matt Shultmann.

A new meat market has been opened in Pleasant Plains, Ill., by A. Cardoni.

William F. Martin has opened a new meat market in Salida, Calif.

A new meat market has been opened in the Matheos & Deligan Market Building, 13-15 Boston street, Seattle, Wash., by R. C. Lowman.

J. B. Normann has sold his meat market in De Pere, Wis., to T. F. Bomske and Joseph Kuczenske.

A new meat market has been opened in Iron Mountain, Mich., by Louis Cohodes.

Joseph Parr and Emil Hebl have sold their Monarch Meat Market in Beaver Dam, Wis., to Benjamin A. and Frank M. Gludemans.

A new meat market has been opened in Brownsville, Tex., by Dr. J. S. Spikes.

M. B. Allen has opened a new meat market in Navasota, Tex.

Joseph Wesselman has sold his Keystone Grocery and Meat Market at Fourth and Walnut streets, Grand Island, Nebr., to Lloyd O'Holleran.

A new meat market has been opened in El Dorado, Tex., by Ratliff & Whitley.

J. B. Henry has sold his meat market in Lewistown, Ill., to Ed Neil.

Carl Miller has sold his meat market and grocery in Custer, Mich., to William and Hale Slagle.

Louis J. Erdemans has sold his Western Beef Company, 334 Bridge street, Grand Rapids, Mich., to Adolph J. Rademacher.

The North Side Meat Market, 330 North Fourth avenue, Tucson, Ariz., was recently damaged by fire.

Can You Answer? the Most Important Questions in the Re- tail Meat Business?

IF YOU PAY 14c for a side of beef, what should be the Selling price on Round, Sirloin or Chuck Steak or on any other cut so as to give you 25% GROSS PROFIT? (20% for overhead and 5% net profit.)

CAN YOU ANSWER THIS CORRECTLY?

Let the Retailer Ready Reference answer it for you—take guess work out of your business—sell at Right Prices and know what you are doing.

The Retailer Ready Reference Charts show practically all cuts of meats in 31 charts, all figured out as to different percentages, costs and at a selling price to yield 25% on the sales price and on the cost price, and besides the total is also given.

All Figured Out for You

It has required years of compiling by an experienced practical retailer. Although cuts and percentages vary as to locality, grade of meat or method of cutting, the total result should not vary.

By using these 31 charts in your business you will discover that it is profitable to use a pencil once in a while instead of knife and cleaver.

The price of these 31 charts is so low that you can't afford not to have them.

Sent anywhere upon receipt of \$5.00

For sale by

THE NATIONAL PROVISIONER
Old Colony Bldg. Chicago, Ill.

A new meat market, known as the Anaheim Meat Market, has been opened at 329 East Center street, Anaheim, Calif., by Manuel Villalobos.

Chris Weiszhaar has sold his City Meat Market in Hazelton, N. D., to John J. Myers.

Cooper Strode has sold his City Meat Market, in New London, Mo., to Gingry Brothers.

James Blouin has sold his interest in the DeLamere Meat Market, Milnor, N. D., to his brother, Nathan Blouin. Oscar Abrahamson, a former partner, sold his interest to Reuben Enquist.

C. Whipple has purchased the meat market of C. Ward, in Curtis, Neb.

B. W. Woosley has purchased the Webber Meat Market, University Place, Neb.

Lawrence Frye and George P. Smith are about to open a meat market and grocery store in North Platte, Neb.

Grover Carr has purchased the interest of his partner, Pierce Bresler, in the Central Meat Market, Wakefield, Neb.

Glenn and George Scott are about to engage in the meat business in Stratton, Neb.

New York Section

Wm. C. Bueche, treasurer, Wilson & Company, Chicago, was a visitor to the city this week.

L. M. Lester, beef department, Swift & Company, Chicago, was in New York during the week.

Miss E. Pollack, secretary of Ussesa Sales Company, is spending a two weeks' vacation at the Wayne Country Club in Pennsylvania.

G. A. Handley, manager in the New York district for the Cudahy Packing Company, is making a business trip to Chicago and Kansas City.

W. A. Lynde, general manager of Wilson & Company in the New York district, is spending the Labor Day holidays in Maine with Mrs. Lynde.

H. B. Van Name, in charge of the fresh pork department in New York for Wilson & Company, is making a combination business and vacation trip to Chicago.

Hugh Douglas, of the small stock department of the Cudahy Packing Company, New York, with Mrs. Douglas is making an automobile trip to California.

Eleanor Hembdt, the youngest daughter of Mr. and Mrs. Charles Hembdt, has been spending a two weeks' vacation with relatives at Hortonville, N. Y. The rest of the family will motor up during the Labor Day holidays to bring Eleanor home.

In order to accommodate some of their members, the Washington Heights Branch, United Master Butchers of America, have changed their meeting nights. They will meet hereafter on the second and fourth Tuesdays of each month.

Mr. and Mrs. Harry Williams landed in New York this week from an extended honeymoon trip abroad and left Tuesday for Chicago. Mrs. Williams was Miss Helen E. Wilson, daughter of Thomas E. Wilson, and was married on June 27th in Chicago.

President Philip Gerard of the Bronx Branch and Mrs. Gerard are spending the Labor Day holidays in West Orange; in fact, they have been spending the weekends in West Orange during the summer. It is just a case of not being able to keep away from the little grandchild, who is spending the summer there.

The bowling club of the Wilson organization, which has been rolling regularly for the past few years, will hold a dance on Saturday, September 19, at the Vienna, 131 East 58th street. The club is known as the Murray Hill Bowling Club, and they hope to have a very large attendance at the dance.

Stadler, Levine & Cravin, architectural and mechanical engineers, are keeping busy during the warm weather. Some of the new work they have now under construction is the new hog killing and provision plant of George Kern, Inc., New York; new provision plant for Louis H. Rettberg, Inc., Baltimore; and additions and alterations to the provision plant of Julian Freirich, Long Island City, N. Y.

ICE BOX TROUBLES.

Let THE NATIONAL PROVISIONER help you with your ice box troubles. Send your questions to the Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

PLATE GLASS AND FIRE FUND.

The board of directors of the New York Retail Butchers Fund, Inc., held their annual meeting on Tuesday, September 1st. The reports of both the plate glass and fire funds showed an excellent earning for the fiscal year ending September 8, 1925.

The plate glass fund showed a net earning of 48.9%; the total expenses were 51.1%, while the breakage was 26.7% of the total income. The board voted a refund of 40% to the members, leaving a surplus of 8.9% to be added to the present surplus fund.

The fire fund showed a net earning of 87%. The total expense of operating the fire fund was 13% of the total income. The board in this case voted a refund of 25% to the members, leaving a surplus of 62% to be added to the present contingency fund.

This report is offered as proof of the value of membership in the New York Retail Butchers Fund, Inc. Much credit is given to Louis Goldstein, to whose economical management is due in large extent this fine showing.

COOLING RETAIL MARKETS.

One of the points brought out at the recent convention of retail meat dealers was the importance of proper refrigeration. Heavy losses are caused by poor cooling systems, which often mean the difference between profit and loss in the market.

That retailers are coming more and more to recognize this important fact is shown by the large number who are replacing their old and inefficient refrigeration equipment, or are adding new equipment.

One of the leading makers of refrigerating equipment, the York Manufacturing Co., York, Pa., lists the following progressive meat dealers who have recently installed York equipment:

John A. Plank has equipped his meat market at the corner of East Market St. and Ridge Ave., York Pa., with a brine refrigerating system, including one 2-ton York self-contained refrigerating machine.

E. R. Rimmer Meat Market, Cincinnati, Ohio; a 1½-ton refrigerating machine.

Fred Wickman & Son Meat Market, Knierim, Iowa; a one-ton refrigerating machine.

Eugene Corneau, butcher, Tupper Lake, N. Y.; a ½-ton refrigerating machine.

C. W. Dalluge Meat Market, St. Ansgar, Iowa; one two-ton refrigerating machine.

D. J. Ryan, grocery and meat market, Dayton, Ohio; a two-ton refrigerating machine.

B. C. Buckholtz Meat Market, Columbus, Ohio; a two-ton self-contained refrigerating machine.

E. W. Distelhorst, grocery and meat market, Columbus, Ohio; one two-ton self-contained refrigerating machine.

Montana Meat Market, Troy, Mont.; a ¼-ton self-contained refrigerating machine.

L. R. Shafer, butcher, Coblesville, N. Y.; a one-ton refrigerating machine.

W. C. Lucas, butcher, Catskill, N. Y.; a one-ton self-contained refrigerating machine.

Rohler Brothers Meat Market, Dayton, Ind.; one two-ton refrigerating machine.

A. Kaplan, butcher, Mt. Vernon, N. Y.; one two-ton refrigerating machine.

Mrs. A. Robichaux Meat Market, Franklin, La.; one ¾-ton refrigerating machine.

Edward J. Stuerman, butcher, 1515 Hamilton Ave., St. Louis, Mo.; a one-ton self-contained refrigerating machine.

H. F. Keim Meat Market, Erie, Pa.; one two-ton refrigerating machine.

Joseph Schwartz Meat Market, 985 Randolph St., St. Paul, Minn.; one three-ton refrigerating machine.

M. E. Hunt, groceries, meats and ice cream, East Pembroke, N. Y.; a one-ton self-contained refrigerating machine.

W. J. La Fon, butcher, First and Dillon Sts., Los Angeles, Calif.; one two-ton self-contained refrigerating machine.

Mertz Brothers Meat Market, Potwin, Kans.; one two-ton self-contained refrigerating machine.

Mrs. Flora McFadden Meat Market, Santa Ana, Calif.; one two-ton self-contained refrigerating machine.

Harry Watson Meat Market, 646 W. 43rd St., Chicago, Ill.; a two-ton self-contained refrigerating machine.

Patrick J. Griffin, grocery and meat market, Columbus, Ohio; a two-ton self-contained refrigerating machine.

William Anderson Meat Market, Greensburg, Pa.; one two-ton self-contained refrigerating machine.

Heiler & Hite Meat Market, Altoona, Pa.; a two-ton self-contained refrigerating machine.

Joseph Greb, butcher, Little Neck, L. I., N. Y.; one two-ton self-contained refrigerating machine.

Andrew Sordyl Meat Market, 967 Exchange St., Buffalo, N. Y.; a one-ton self-contained refrigerating machine.

Bishara Brothers, Inc., grocery and meat market, Niagara Falls, N. Y.; a one-ton self-contained refrigerating machine.

Bonnell Meat Market, Lafayette, Colo.; a one-ton refrigerating machine.

Skaggs Cash Stores, meat market, Oakland, Calif.; a two-ton refrigerating machine.

Walter Krueger Meat Market, 3634 Meramec St., St. Louis, Mo.; a one-ton self-contained refrigerating machine.

Geinger & Altmeter Meat Market, G. & A. Store, Chilquin, Ore.; a 1½-ton refrigerating machine.

Jacob Kehl, butcher, Akron, Ohio; a one-ton self-contained refrigerating machine.

Frank Truckalaski Meat Market, Olyphant, Pa.; a one-ton self-contained refrigerating machine.

Otto H. F. Effenheim Meat Market, 1769 Green Bay Ave., Milwaukee, Wis.; a one-ton refrigerating machine.

Bert Whitlinger Meat Market, Apollo, Pa.; a one-ton self-contained refrigerating machine.

W. P. Snow Meat Market, Findlay, Ohio; a two-ton self-contained refrigerating machine.

J. C. Maddy Meat Market, Fresno, Calif.; a one-ton self-contained refrigerating machine.

August Haug, butcher, Fairview, N. J.; a one-ton refrigerating machine.

P. Drescher & Sons, butchers, 709 N. State St., Syracuse, N. Y.; a four-ton refrigerating machine.

John Nelarico, butcher, 1732 Broadway, Schenectady, N. Y., a one-ton self-contained refrigerating machine.

William Sauer, butcher, Irvington, N. J.; a one-ton self-contained refrigerating machine.

C. W. Wiese, butcher, 4616 Ferdinand Ave., St. Louis, Mo.; a one-ton self-contained refrigerating machine.

Starretts Meat Market, Guerneville, Calif.; a one-ton self-contained refrigerating machine.

USE OF ICE IN MEAT SHOP.

According to the Knickerbocker Ice Company, the consumption of ice in the average retail meat shop in New York City is about 50 tons yearly. At a cost of \$8 per ton this means an average expenditure of a little less than \$1.10 daily for the purpose of refrigeration.

While these figures represent averages, it is noted that consumption varies greatly from month to month. The hottest months of the summer bring the meat dealer's ice bill up to almost twice that of the winter period.

Says William B. Johnson, sales manager of the company:

"Although manufactured ice has almost completely displaced the river and lake product, for the reason that it is cleaner and better, there are still meat dealers who insist that the natural article is 'colder' than manufactured ice. So deep-seated is this prejudice that one important concern during a recent hot spell went over the city offering a considerable premium for supplies of river ice, which, however, were not available.

"While ice and refrigeration cost the average meat retailer only about one per cent of his total expense, it would pay him to give more thought to problems of refrigeration than he is now giving.

"For example, attention to one very simple matter would do much to improve conditions in the average ice box. That is, to see to it religiously that the chunks of ice as they lie in the ice compartment are separated by at least a couple of inches. If necessary, wooden strips should be used for this purpose.

"This condition permits a free circulation of air, which by melting the ice lowers the temperature to the most desirable point."

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

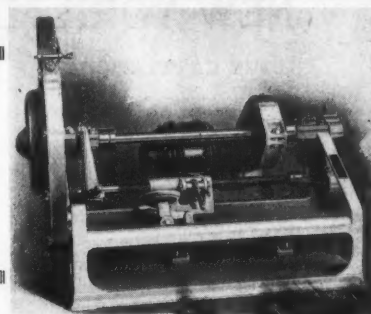
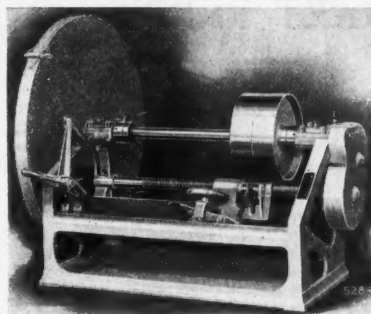
SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.

BOSTON

MASS.



"We Have Nothing But the Highest Praise for the Link-Belt Beef Chipper and Bacon Slicer"

L EADING packers who have used the Link-Belt machine for years with consistently satisfactory results (names on request), testify to the unusual speed, accuracy, convenience, and durability of the Link-Belt Beef Chipper and Bacon Slicer. Where uniformity of product and large production are essential, it has made itself indispensable.

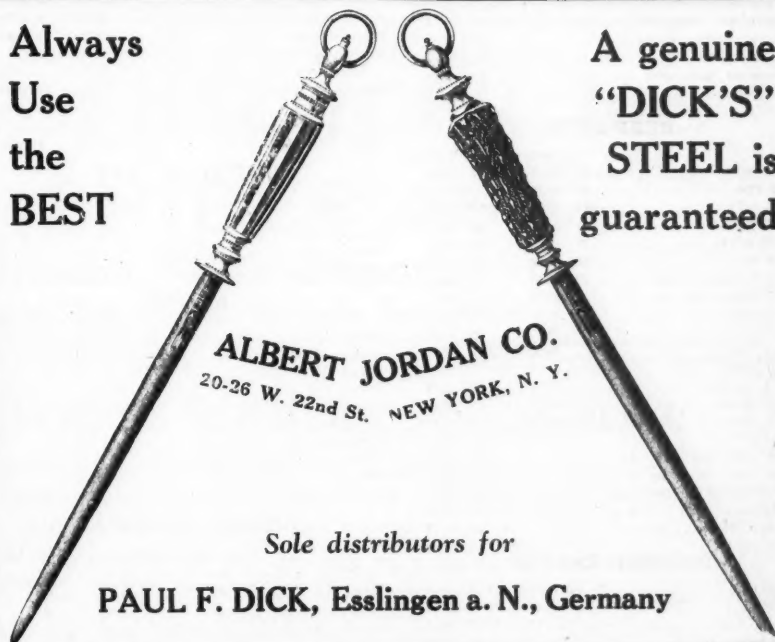
The machine is convertible from a beef chipper to a bacon slicer in two minutes, and turns out smoothly cut slices of uniform thickness. In one instance two Model "A" Link-Belt machines replaced three very busy machines of the older type. Furnished with or without steel table, and with belt or motor drive, as desired. Write for full particulars.

LINK-BELT COMPANY

300 W. Pershing Road, Chicago
Offices in Principal Cities

Always
Use
the
BEST

A genuine
"DICK'S"
STEEL is
guaranteed



ALBERT JORDAN CO.
20-26 W. 22nd St. NEW YORK, N. Y.

Sole distributors for

PAUL F. DICK, Esslingen a. N., Germany

If equipment can effect a saving in your plant you are paying a tax equal to that saving until you install that equipment. —Henry Ford.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$9.50@10.75
Cows, canners and cutters	1.50@ 2.50
Bulls, bologna	3.75@ 4.85

LIVE CALVES.

Calves, veal, prime, per 100 lbs.	15.50@16.00
Calves, veal, fair to good	12.50@15.00
Calves, veal, culls, per 100 lbs.	7.00@11.00

LIVE SHEEP AND LAMBS.

Lambs, prime, per 100 lbs.	@17.00
Lambs, fair to good, per 100 lbs.	15.50@16.50
Ewes	6.50@ 7.50

LIVE HOGS.

Hogs, heavy	13.75@13.85
Hogs, medium	13.65@13.75
Hogs, 100 lbs.	13.50@13.60
Hogs, 140 lbs.	@13.50
Pigs, under 70 pounds	@13.50
Roughs	11.25@11.50

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	.21 @22
Choice, native, light	.21 @24
Native, common to fair	.16 @20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.22 @23
Native choice yearlings, 400@600 lbs.	.22 @24
Western steers, 600@800 lbs.	.16 @18
Texas steers, 400@600 lbs.	.10 @14
Good to choice heifers	.21 @22
Good to choice cows	.13 @15
Common to fair cows	.10 @11
Fresh bologna bulls	9 @10

BEEF CUTS.

	Western.	City.
No. 1 ribs	.22 @26	27 @30
No. 2 ribs	.21 @23	24 @26
No. 3 ribs	.16 @18	20 @23
No. 1 loins	.32 @34	38 @42
No. 2 loins	.27 @29	33 @37
No. 3 loins	.21 @22	28 @32
No. 1 hinds and ribs	.29 @30	28 @32
No. 2 hinds and ribs	.25 @27	23 @27
No. 3 hinds and ribs	.19 @22	17 @22
No. 1 rounds	@20	19 @20
No. 2 rounds	@16	17 @18
No. 3 rounds	@14	@16
No. 1 chuck	@16	15 @16
No. 2 chuck	.13 @14	13 @14
No. 3 chuck	.10 @12	10 @12
Bolognas	@ 6	8 @ 9
Rolls, reg., 6@8 lbs. avg.	.22 @23	
Rolls, reg., 4@6 lbs. avg.	.17 @18	
Tenderloins, 4@5 lbs. avg.	.60 @70	
Tenderloins, 5@6 lbs. avg.	.80 @90	
Shoulder clods	.10 @11	

DRESSED CALVES.

Primes	.24 @25
Choice	.23 @24
Good	.20 @22
Medium	.16 @20

DRESSED HOGS.

Hogs, heavy	@21
Hogs, 180 lbs.	@21
Hogs, 160 lbs.	@21½
Pigs, 80 lbs.	@21½
Pigs, under 140 lbs.	@21½

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	.26 @28
Lambs, poor grade	.22 @25
Sheep, choice	.17 @18
Sheep, medium to good	.14 @16
Sheep, culls	.12 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.	.27½ @28
Hams, 10@12 lbs. avg.	.27 @28
Hams, 12@14 lbs. avg.	.27 @28
Picnics, 4@6 lbs. avg.	.19 @20
Picnics, 6@8 lbs. avg.	.18½ @19½
Bollettes, 6@8 lbs. avg.	.20 @20½
Beef tongue, light	.35 @38
Beef tongue, heavy	.38 @40
Hacon, boneless, Western	.33 @34
Hacon, boneless, city	.30 @31
Pickled bellies, 10@12 lbs. avg.	.26 @27

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	.28 @29
Pork tenderloins, fresh	.45 @50
Pork tenderloins, frozen	.40 @45
Shoulders, city, 10@12 lbs. avg.	.20 @21
Shoulders, Western, 10@12 lbs. avg.	.20 @21
Butts, boneless, Western	.27 @28
Butts, regular, Western	.24 @25
Hams, city, fresh, 8@10 lbs. avg.	.28 @29
Hams, Western, fresh, 10@12 lbs. avg.	.27 @28
Picnic hams, Western, fresh, 6@8 lbs. avg.	.18 @19
Pork trimmings, extra lean	.23 @24
Pork trimmings, regular 50% lean	.17 @18
Spare ribs, fresh	.15 @16
Leaf lard, raw	.19 @20

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	90.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 70.00
Black hooft, per ton	40.00 @ 50.00
Striped hooft, per ton	40.00 @ 50.00
White hooft, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7½ oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@30c	a pound
Fresh steer tongues, L. C. trim'd	@38c	a pound
Calves' heads, scalded.	@65c	a piece
Sweetbreads, veal	@75c	a pair
Sweetbreads, beef	@65c	a pound
Beef kidneys	@16c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@17c	a pound
Hearts, beef	@16c	a pound
Beef hanging tenders	@18c	a pound
Lamb fries	@10c	a pair

BUTCHERS' FAT.

Shop fat	@ 3
Breast fat	@ 4½
Edible suet	@ 6½
Cond. suet	@ 5½
Bones	@20

SPICES.

	Whole.	Ground.
Pepper, Sing., white	30	33
Pepper, Sing., black	21½	24½
Pepper, Cayenne	11	18
Pepper, red		22
Allspice	12½	15½
Cinnamon	13	16
Coriander	6	9
Cloves	30	35
Ginger	24	27
Mace	1.12	1.25

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	Klp.	H klp.
Prime No. 1 Veals	.23	2.60	2.65	2.85	3.55
Prime No. 2 Veals	.21	2.40	2.40	2.60	3.30
Buttermilk No. 1	.20	2.25	2.30	2.50	...
Buttermilk No. 2	.18	2.05	2.05	2.25	...
Branded Grubby	.15	1.05	1.05	1.85	2.10
Number 3

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	Bags per lb.
Double refined saltpetre, granulated	6½c	6½c	
Double refined saltpetre, small crystal	7½c	7½c	
Double refined nitrate soda, granulated	4½c	4c	
In 25 barrel lots:			
Double refined saltpetre, granulated	6½c	6½c	
Double refined saltpetre, small crystal	7½c	7½c	
Double refined nitrate soda, granulated	4c	3½c	
Carload lots:			
Double refined saltpetre, granulated	6½c	6c	
Double refined nitrate soda, granulated	3½c	3½c	

DRESSED POULTRY.

FRESH KILLED.

Chickens—fresh—dry packed—12 to box:	
Western, 36 to 42 lbs. to dozen, lb.	@28
Western, 31 to 35 lbs. to dozen, lb.	@27
Western, 25 to 30 lbs. to dozen, lb.	@27
Western, 21 to 24 lbs. to dozen, lb.	@30
Western, 17 to 20 lbs. to dozen, lb.	@35
Chickens—fresh—dry packed, milk fed—12 to box:	
Western, 36 to 42 lbs. to dozen, lb.	@31
Western, 31 to 35 lbs. to dozen, lb.	@28
Western, 25 to 30 lbs. to dozen, lb.	@30

Western, 21 to 24 lbs. to dozen, lb.	.34 @35
Western, 17 to 20 lbs. to dozen, lb.	.36 @38

Fowls—fresh—dry packed—barrels—fair to good:

Western, 6 lbs. and over, lb.	.27 @20
Western, 5 to 5½ lbs., lb.	.27 @20
Western, 4 to 4½ lbs., lb.	.24 @27
Western, 3½ lbs., lb.	.21 @25
Western, 3 lbs. each and under, lb.	.20 @22

Ducks—

Long Island, bbls., No. 1, lb.	@24
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Squabs—

White, 12 lbs. to dozen, per dozen	@6.00
White, 10 lbs. to dozen, per dozen	@5.00
Culls, per dozen	1.00@ 1.50

LIVE POULTRY.

Chickens, colored, via express	.28 @30
Turkeys, via express	.25 @30
Geese, swan, via freight or express	.15 @15
Pigeons, per pair, via freight or express	.35 @35
Guineas, per pair, via freight or express	.75 @75

BUTTER.

Creamery, extras (92 score)	@44½
Creamery, firsts (90 to 91 score)	43½ @44½
Creamery, seconds	.41 @42
Creamery, lower grades	.39½ @40½

EGGS.

Extras, per dozen	.37 @40
Extra firsts	.34½ @35½
Firsts	.32½ @33½
Checks	.23 @27½

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.	2.60@2.70
Ammonium sulphate, double bags, per 100 lbs. f.a.s., New York	@2.80
Blood, dried, 15-16%, per unit	@4.10
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory	4.45@10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.50@10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	4.00@50c
Soda Nitrate, in bags, 100 lbs spot	@2.50
Soda Nitrate, in bags, Oct.	@2.53
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.00@10c
Tankage, unground 9-10% ammonia	3.50@10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags, per ton	@35.00
Bone meal, raw, 4½ and 50 bags, per ton	@37.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 18%	@10.10
Potash.	
Kalnit, 12.4% bulk, per ton	@ 7.75
Manure salt, 20% bulk, per ton	@10.25
Muriate in bags, basis 80%, per ton	@32.50
Sulphate in bags, basis 90%, per ton	@43.50

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Aug. 27, 1925:

	August	21	22	24	25	26	27
Chicago	41½	41½	41½	41½	41½	41½	42½
New York	43½	43½	43½	43½	43½	43½	44½
Boston	44	44	44	44	44	44	44½
Philadelphia	44	44	44	44½	44½	44½	45½

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

	41½	41½	42	42	42½
Receipts of butter by cities (tubs):					
This week.					
Last week.					
Last year.					
Since Jan. 1—1924.					
Chicago	45,893	48,038	40,712	2,471,652	2,559,183
New York	54,635	55,811	57,072	2,288,798	2,407,558
Boston	20,138	22,251	17,975	882,671	980,280
Philadelphia	12,213	14,545	20,887	667,126	743,094
Total	132,879	140,645	136,646	6,310,217	6,690,115

Cold storage movement (lbs.):

	In Aug.	Out Aug.	On hand Aug. 28.	Same week day last year.
Chicago	260,172	118,796	30,258,271	26,414,656
New York	80,170	55,590	14,095,403	25,608,750
Boston	108,146	59,015	13,805,629	20,735,573
Philadelphia	11,100	167,061	5,487,691	9,470,874
Total	459,588	401,002	63,646,994	82,227,853

